

THE NATIONAL PROVISIONER

JANUARY 20, 1945

Leading Publication in the Meat Packing and Allied Industries Since 1891



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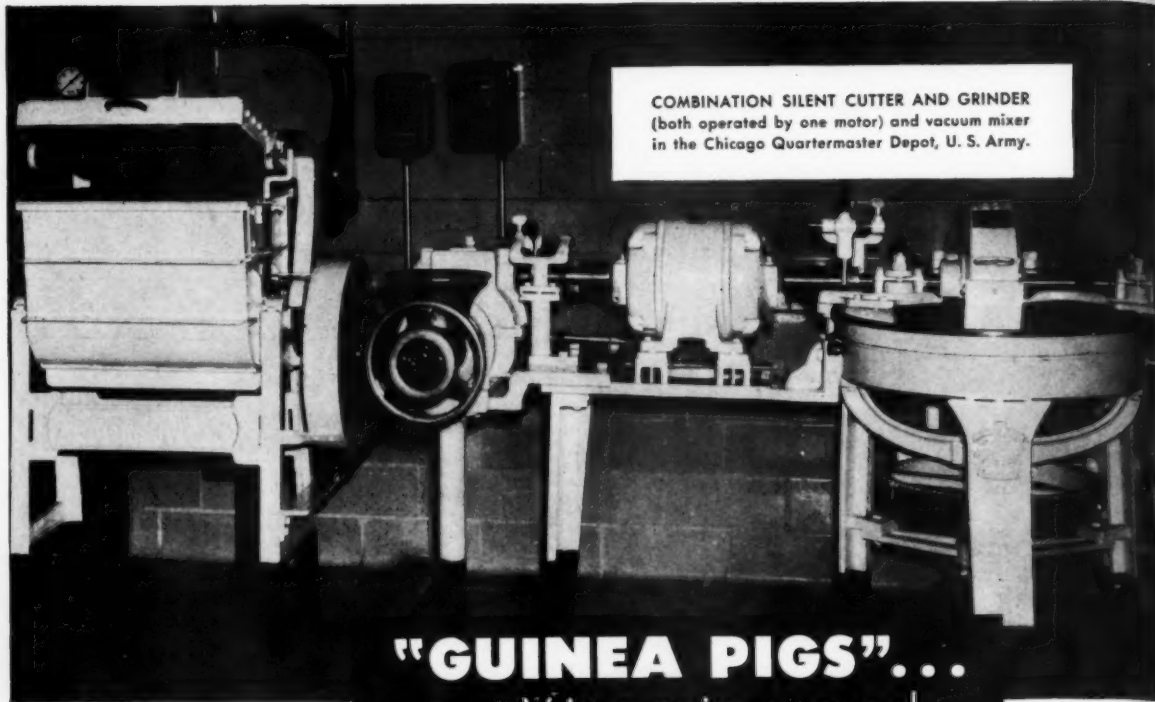
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Manufacturers of Fine Food Specialties

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COMBINATION SILENT CUTTER AND GRINDER
(both operated by one motor) and vacuum mixer
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THE NATIONAL PROVISIONER

Volume 112

JANUARY 20, 1945

Number 3

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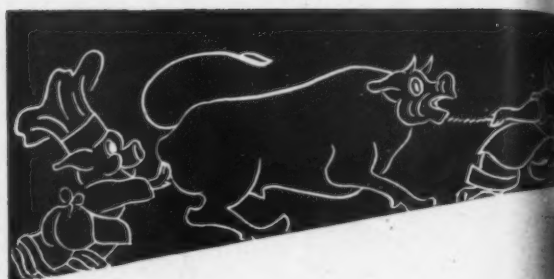
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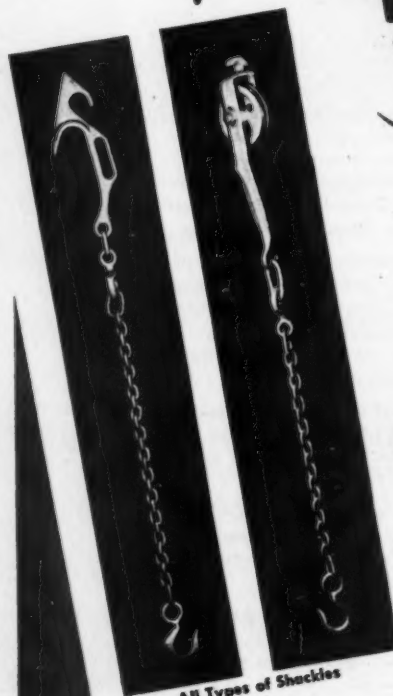
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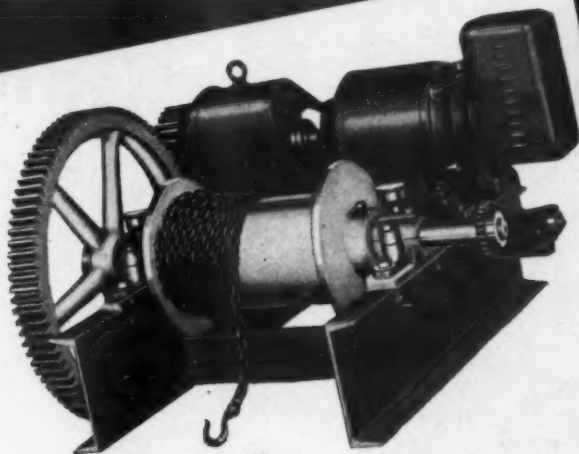
ADDED GOLD STARS FOR OUTSTANDING WAR

30 YEARS OF SERVING THE MEAT INDUSTRY

The National Provisioner—January 20, 1945



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Knocking Pens

GLOBE

Killing Floor

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From knocking pen to cooler, Globe can supply every item needed for cattle, calf and sheep slaughtering. Illustrated above are a few of the many Globe products for the slaughtering department. Many meat packers, both in this country and in Canada, are in-

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WE TELL ALL

in the new Stange Booklet "Forty Years of Stange Progress"—thirty two pages of facts on the exclusive Stange process of natural spice extraction and Certified Food colorings. Write for your free copy today.

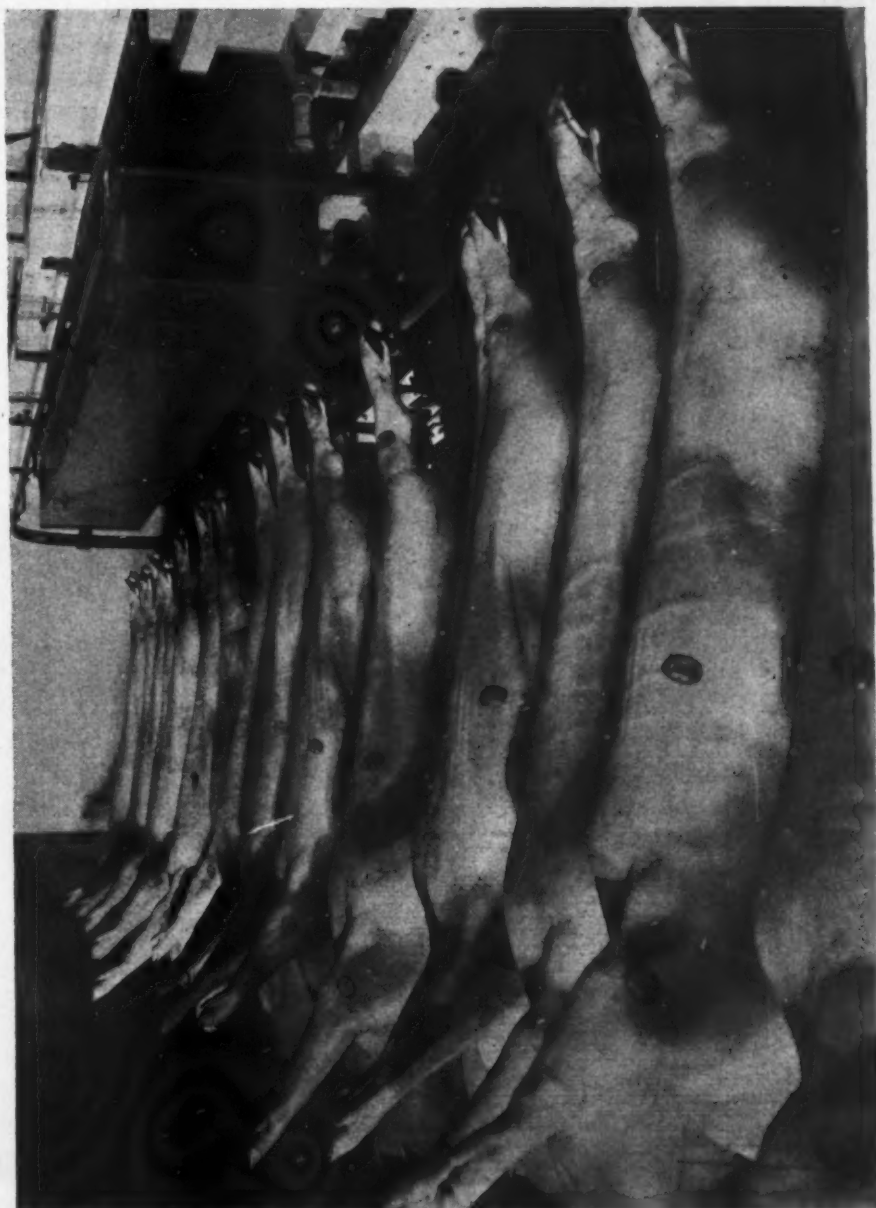


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**MORE WEAR
THAN EVER
IN—**

WEAR-EVER ALUMINUM



FINE MEATS

deserve

A FINE CURE

PRESCO PICKLING SALT

**IT'S
FAST
and
MILD**

Better flavor, texture and appearance in all cured meats are definitely assured by the use of PRESCO PICKLING SALT. That is because it has been perfected through years of experience and intensive research. It is unexcelled for the manufacture of tender "Ready-to-Eat" hams. For their production we furnish complete instruction in the use of the effective PRESCO PROCESS.

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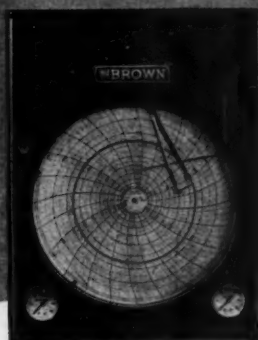


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FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

Brown Engineering Advances

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THERMOMETERS
Electric and air operated
controllers for:

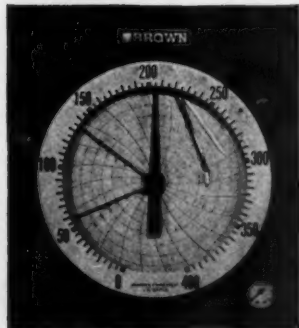
On-off control
10% throttling
Full throttling
Air-O-Line



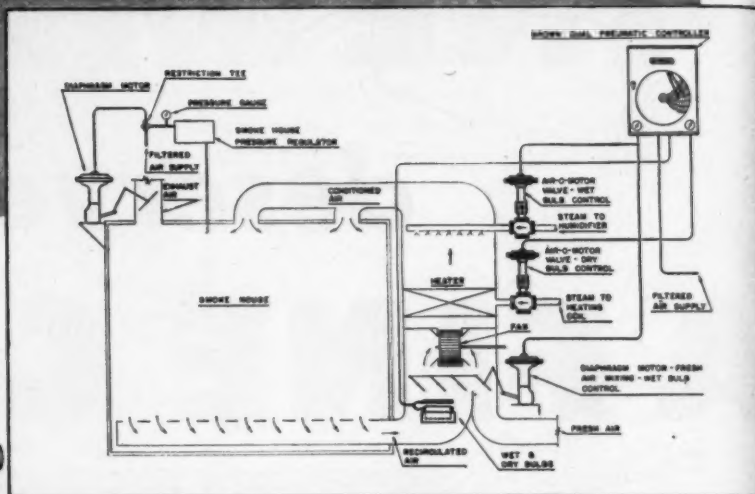
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CONTROL VALVES
Electric and air operated



ELECTRONIC AIR-OPERATED POTENTIOMETER CONTROLLERS



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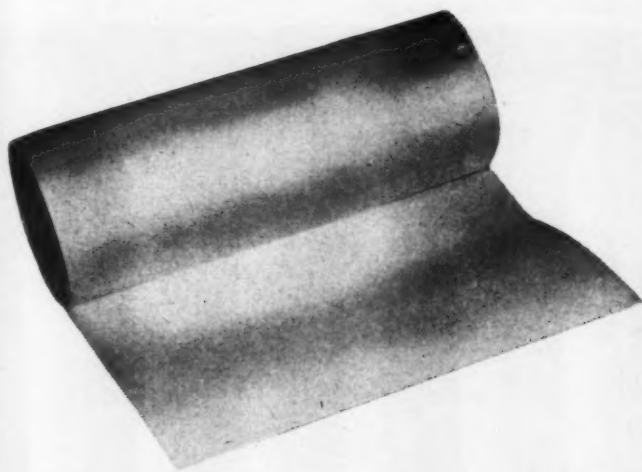
Brown Instruments and Minneapolis-Honeywell Controls make possible the desirable advantage of centralizing remote measurement and control—they can be grouped on a centralized panel by means of electric, pneumatic, or combined electric-pneumatic transmission systems to permit complete command of all operations from the main control board.

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it's true that our service actually
begins with YOUR problems*

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② If a certain paper you are now using is not giving you the performance you want, what grade and type of paper should replace it?

③ Are your wrapped items neat, attractive, and in good condition after going thru freezer or shipment? Or are they a "headache" because of paper failures?

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Our research laboratory will gladly collaborate with you on postwar packaging problems.



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FOR INSTANCE if we can supply you with a new and better HPS paper that speeds your output and cuts your costs, we will certainly be glad to do so, because in addition to our technical skill and experience, we consider friendliness and

helpful insight just as important a part of our business as making sales.

OR IF a certain paper you are now using is not giving the performance you expected, we'll be glad to create or recommend something better for the job... and we will advise you truthfully... even if we have to recommend a competitor's paper to fulfill requirements!

Regardless of what your problems in paper are, make it a practice to call on HPS for counsel and advice before you make any final decisions. You'll find our long experience in the business a mighty helpful guide... and a "safety factor," too, that will help you avoid a lot of buying risks and costly disappointments.

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CHICAGO 38

WAXED, OILED, WET-STRENGTH and LAMINATED PAPERS



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tractively and sell so well.

Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply. Give your Armour Branch or Plant a call today.

ARMOUR and Company

Set-Aside Order on Lard Issued; Back on Point List

DESPITE the fact that CCC purchases of lard in the last week of December and the first two weeks of January were at a much lower rate than that at which the government could have bought under the informal WFA priority order reserving 50 per cent of output, the War Food Administration this weekend issued Amendment 6 to WFO 75.3, effective January 22, directing all federally inspected packers to set aside lard equal to 7.5 per cent of the total live weight of hogs slaughtered each week.

At the same time, the Office of Price Administration ordered all retail sales of lard frozen for three days, beginning January 19, and announced that lard and rendered pork fat would be rationed starting January 22, with a value of 2 points per pound. The freeze order and resumption of rationing control apply also to other shortenings and salad and cooking oils. These fats and oils will have the same point value as lard.

The freeze order applies only to sales at the retailer-consumer level and transactions in lard between retailers, wholesalers and primary distributors may continue during the freeze period under conditions laid down by OPA. These are:

1.—Primary distributors may not sell to consumers during the freeze period but may sell to retailers at 2 points and may sell to wholesalers and industrial and institutional users point-free until January 28.

2.—Wholesalers may not sell to consumers during the freeze but may sell to retailers at 2 points and may sell to industrial and institutional users point-free until January 28; they may also buy from other wholesalers and primary distributors point-free until that date.

3.—Institutional and industrial users may buy point-free up to January 28 except from retailers.

4.—Retailers may buy lard at 2 points per pound during and after the freeze period.

5.—After January 28, all transfers will be on a point basis.

Although full information is not available, retailers, wholesalers and primary distributors will be well-advised to determine their inventories as of January 19. It is understood that all point-free transfers during the freeze and post-freeze period must be reported to OPA.

WFA estimates that its new order would require about 60 per cent of total

RETAIL CEILINGS AMENDED; LIMIT SALES TO PURVEYORS

New retail ceiling prices were established and old ones were adjusted this weekend by OPA in Amendment 21 to MPR 355, Amendment 10 to MPR 394 and Amendment 18 to MPR 336, all effective January 26. Retail-cents-per-pound maximums have been established on kosher and non-kosher cooked corned beef briskets in the first two amendments. These also permit retailers to fill telephone orders for ground, boned and rolled or cubed meat upon filing an application.

MPR 336 was changed by reducing retail ceiling prices on smoked pork loins and loin cuts. Retail maximums were set up for cappicola in artificial casings and country backbone.

All of the retail ceiling amendments include a provision prohibiting retailers from selling to purveyors of meals more than 20 per cent of their dollar volume of all meats sold to all classes of consumers in 1944. The exception is the retailer who sold more than 20 per cent of his dollar volume of all meats to purveyors of meals during any three-month period of 1942. Such a retailer may be authorized to sell not more than the amount sold in a corresponding 1942 period.

MEAT PACKING "CRITICAL" IN WMC INDUCTION GUIDE

Meat packing and slaughtering was listed as a critical industry, while all other food processing industries—with the exception of dairy products, eggs and sugar—were listed merely as "essential" this week in the list of essential and critical activities issued by the War Manpower Commission. The list will be used as a guide by Selective Service in the induction of men in the 26 through 29 age group.

Packers may, where necessary, bring this classification of their activities to the attention of draft boards since it should be helpful in obtaining deferment of employes in the 26 through 29 age group. It may also be helpful in the case of any employe of 30 years or more who is about to be inducted.

federally inspected production of lard to be reserved for government purchases (or about 40 per cent of total production of lard in the U. S.). This would be true on the basis of the November average for lard yield of 12.2 lbs. per 100 lbs. live weight (29.2 lbs. per animal) with average hog weight at 238.2 lbs. However, packers point out that the lard yield per hog has been

(Continued on page 33.)

MEAT INDUSTRY GROUP CANCELS CONVENTION; OTHERS ARE DOUBTFUL

The status of the 1945 conventions of meat industry associations was uncertain this week pending some indication of government views with respect to the essentiality of such meetings.

The National Association of Non-Slaughtering Meat Processors and Wholesalers, which had planned to hold its annual convention in Chicago on February 17, announced this week that the meeting had been cancelled. However, the organization's board of directors will meet on that day at the Stevens hotel in Chicago.

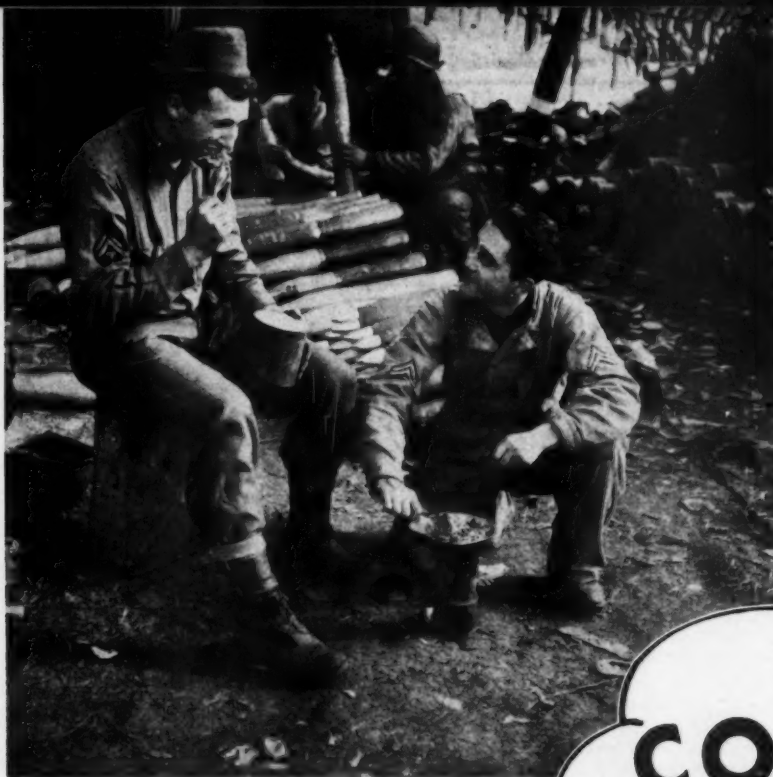
The National Independent Meat Packers Association is understood to have applied to the war committee on conventions for permission to hold its annual meeting, as scheduled, in Chicago on April 18, 19 and 20.

A prominent official of the Association of Trade Association Executives said this week that most industry organizations appear to have adopted the policy of deferring their meetings until restrictions are lifted. He pointed out that there is ample time for decision on conventions tentatively scheduled for later in the year since the war committee on conventions has asked that applications not be filed more than six months in advance of the meeting date.

Col. J. Monroe Johnson, director of the Office of Defense Transportation and chairman of the government committee, said this week that organizations planning to hold conventions, conferences, trade shows or group meetings of more than 50 persons after February 1 "will have to show how the war effort would suffer if the meetings were not held."

In applying to the committee for permission to hold a meeting, the organization must supply the following information:

Whether the planned meeting is a convention, conference, trade show, or government meeting; the date and location of the proposed meeting and name of hotels or other facilities that will be used; attendance planned; previous frequency of meetings; location and attendance of last previous meeting; average attendance at similar meetings before the war and during the war; from what area those attending are drawn; what steps have already been taken to curtail attendance; why the objectives of the meeting cannot be attained through "conventions by mail"; why a group of 50 or less to whom powers are delegated cannot transact the necessary affairs of the organization and in what way and to what extent the war effort would suffer if meeting were not held.



Signal Corps photo

IN COMBAT rations issued American fighting forces throughout the world, the importance of meat as a weapon of war is being tacitly underscored by the Army Quartermaster Corps. As a result, the age-old plaint of the doughboy, "Beans, beans, nothing but beans," has become a forgotten echo in the modern United States Army. Today, as our troops move into forward combat areas in all theatres of war, they carry with them a nutritious, balanced ration as varied as it is appetizing, whether eaten hot or cold. Backbone of their fare is meat, combining such tasty dishes as pork and rice, meat balls and spaghetti, meat and noodles, and ham and eggs.

Evolution of Army combat rations to their present status of palatability and variety has not come about through lucky happenstance, nor did it take place overnight. It is instead the outgrowth of persistent experimentation and scientific research by the Army Quartermaster Corps, backed by an effective liaison with the food processing industry. Playing a leading role among this latter group have been innumerable meat plants in all sections of the country.

Theirs has been one of the most crucial home front battles of the war, growing progressively in importance as more and more millions of troops take their place on the firing line. To say that this home front struggle has already been won is to write prematurely the final chapter of a story that is still unfolding. The men of the Army Quartermaster Corps, and more particularly of the Subsistence Research and Development Laboratory of the Chicago Quartermaster Depot, together with their allies in the meat packing industry, have made remarkable strides in improving Army combat rations since the United States entered the war.

By R. ASHLEY CRANDALL
Associate Editor,
The National Provisioner

UNITED EFFORTS OF QMC, PACKERS PRODUCE BETTER

COMBAT RATIONS



CANNED MEAT AUTHORITY

Capt. Woodrow W. Bailey, QMC, head of the research laboratory's animal products branch, samples ham and lima beans, and frankfurters and beans.

Even so, their quest for better and more palatable rations goes on uninterrupted, as it will until the war is won.

One of the most notable strides made thus far has been in the improvement of Ration, Type C, one of the Army's basic combat fares. This ration was originally designed as an emergency food, to be eaten exclusively for only two or three days at a time. Its meat components were in threefold combination: meat and beans, meat and vegetable hash, and vegetable stew and meat. The meat (canner and cutter grade) was put through a $\frac{3}{4}$ in. plate, braising down to about $\frac{1}{2}$ in. A hungry man in the field might find this unvarying menu satisfactory for a couple of days; after that it grew monotonous.

As ground fighting increased in scope and intensity, tactical situations developed where units were pinned down for 60 and 90 days at a time. Because of enemy fire, it was often impossible to bring in additional food supplies or set up field kitchens. So the men lived on C rations—continuously, exclusively, and none too contentedly.

To alleviate this situation, the QMC Subsistence Research and Development Laboratory went into action. One of



APPETIZING ARRAY

Lieut. Joseph N. Czarnecki, QMC, inspects meat components of typical daily Ten-in-One Ration: pork sausage links, cheese with minced ham, and ham with candied sweet potatoes.

the first moves was to get in touch with a representative group of meat packers to whom the laboratory outlined its needs and offered some tentative suggestions.

Fundamentally, what was wanted was an expanded menu of greatly increased palatability. Unless a soldier enjoys his food, he'll eat sparingly, the Quartermaster Corps points out. And unconsumed proteins, calories and vitamins never won a battle. For this reason, a ration must *taste good* if it is to go in the Army mess kit.

Of course, there were other stipulations. The ration must lend itself to volume production, and be composed of raw materials in ample supply. It must be capable of withstanding widely varied climatic conditions, since it would be stored and eaten in all parts of the globe, from the tropical South Pacific to the frigid Aleutians. And it must be nutritious.

Reconstituting Method

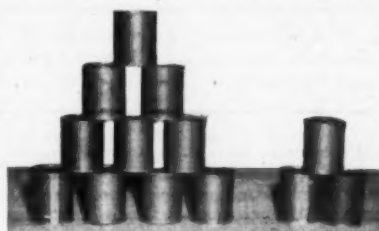
Although it was a demanding assignment, the meat packing industry responded "on the double." Within a few weeks the Chicago Quartermaster Depot was flooded with sample products. That was where their part of the job took on added import. When a formula looked promising, sample batches were made in the laboratory and all possible defects ironed out before the specifications were written. Each product had to be thoroughly analyzed from many standpoints, its advantages and disadvantages (if any), weighed, and occasional changes made in ingredients and formulas before a final determination could be made.

Upon the shoulders of five men fell the brunt of this task. The quintet, from the QMC Subsistence Research and Development Laboratory of the Chicago Quartermaster Depot, comprises a "screening" board whose multiple duties include the acceptance or

rejection of meat rations submitted for Army consideration. Their composite knowledge of meat and meat products is substantial and, equally important, they know what food combinations will best suit the troops.

Synchronizing the efforts of this group is Capt. Woodrow W. Bailey, QMC, who majored in animal husbandry at Texas A. & M. College. For three years following his graduation he managed a packing and canning plant for the Texas prison system, returning to Texas A. & M. in 1940 as an instructor in animal husbandry where he was also in charge of the school's commercial frozen food locker plant. His Army career began in 1942 when, after a short period of active duty at Fort Benning, Ga., he came to the subsistence research laboratory in Chicago where he is now head of the animal products branch. About a year ago he toured the South Pacific war theater to study at first hand the problem of feeding troops in that area.

Veteran of the group is Col. J. H. White, retired, who is assistant director of the laboratory and second in authority to Col. Rohland A. Isker, officer in



NEW AND OLD C RATION

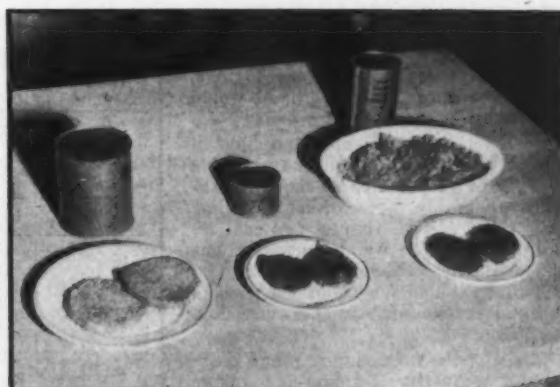
How Ration C has been expanded. Ten varieties of meat dishes, as shown at left, now comprise ration, affording wide menu variations. Old Ration C was limited to three cans, as indicated at right.

charge of the entire laboratory. Col. White at one time served as a meat inspector for the Bureau of Animal Industry, U. S. Department of Agriculture, coming to the Army in 1920 as a technical expert on meat products. He is credited with being the motivating force behind the development of Army frozen boneless beef and sterile luncheon meats, and materially assisted in

TEN-IN-ONE MEAT DISHES

Among new meat dishes now included in Ten-in-One Ration are the three shown here. (L. to r.): Ham and eggs, hamburgers, and dehydrated corned beef hash, which can also be served as patties as the photo shows. Dehydrated hash is reconstituted by addition of 1½ times amount of water at time of serving.

APR 1945



perfecting the familiar Type D Ration.

Another important member of this board is Lieut. Joseph N. Czarnecki, QMC, a canned meat specialist. Lieut. Czarnecki was graduated from Northwestern University in 1939, and was later employed by Wilson & Co. where he specialized in sausage and canned meat raw materials before entering the Army in 1942. Prior to his assignment to the subsistence laboratory, he was an instructor in an Army school for meat and dairy inspectors at Camp Grant, Ill.

Lieut. Czarnecki's right hand man is B. W. Gardner, jr., a civilian. Gardner, after being graduated from Kansas State University, joined the faculty of the University of Illinois experimental station. He is an expert on both fresh and canned meats, and ranks as a qualified food technologist.

Lieut. John C. Pierce, jr., QMC, the fifth member of the group, is a former instructor in animal husbandry at North Carolina State College. He has been attached to the fresh and cured meat section of the subsistence laboratory in Chicago for slightly over a year.

These five men set about the job of sampling, sifting and segregating the products submitted. It was a mountainous task, but ultimately ten selections were made. It is interesting to note that the rations chosen were not necessarily in the same form as when submitted, certain alterations being made at the suggestion of the "screening" board. The meat for stew and similar dishes, for example, was to be put through a 1½-in. plate instead of ¾ in., as before. This was to give the men something to sink their teeth into. Modifications were also made in the seasonings.

Eight new canned rations emerged, two of the former rations being retained. Thus, from a "three-course" selection, C Ration was expanded to ten, providing sufficient meat combinations for six divergent menus instead of only one. Retained were the old standbys: meat and beans, and meat and vegetable stew. The new additions came in the following forms:

Ham, egg and potatoes; meat and noodles; frankfurters and beans; chicken and vegetables; pork and rice;

(Continued on page 36.)

Packer Can Aid War Effort by Reducing Plant Coal Consumption—II

BY R. F. STILWELL

Fuel Engineer,
North American Coal Corp.

IN MY first article, which appeared in THE NATIONAL PROVISIONER of January 13, page 14, I made some suggestions for saving coal by more efficient use of high-ash and sulphur fuel, by better storage and through certain suggested repairs.

The Worst Sin Is Low CO₂: Now let's get to the good old subject of low CO₂, sure sign that boiler efficiency is on the rocks. Low CO₂ percentage in the flue gas is common in many industrial plants.

For present purposes, Table 1 gives the total stack loss for various flue temperatures and CO₂ percentages, on the assumption that no CO is produced and that no carbon is lost as coke in the ash, or as soot, or up the stack.

Aside from a water glass and steam-pressure gage, the most important instruments for any boiler are those that measure flue temperature and analyze gas. Every plant, no matter how small, should have at least a thermometer or pyrometer measuring flue-gas temperature and a hand Orsat for analyzing flue gas. The Orsat spots holes in grates, in the fire, or in the boiler setting. Without it there is no way to determine the correct damper setting and fan speed.

The flue-gas temperature spots leaky baffles, plugged heater or superheater tube banks and dirty boiler tubes.

Increasing Boiler Efficiency

In Table 1, pick the coal most like the one you are using and note the effect of reducing your flue temperature 100 degs. F. Next, try increasing CO₂ content of the flue gas 2 per cent at the same time. The difference is a direct increase in boiler efficiency. More important, it is a direct saving of coal. If you burn 100 tons of coal per day, at 70 per cent over-all boiler efficiency, you really use only 70 tons; the other 30 tons are wasted. Now if you could increase this boiler efficiency to 75 per cent you would use 75 tons, and waste only 25 tons, or you would save five tons per day.

Such an improvement is possible in a great many plants. You may be able to operate your boiler efficiently without a steam-flow meter or coal scale, as long as you have to pay for coal on railroad or truck weight anyway, but you are only kidding yourself if you try to get along without a periodic checkup on flue-gas temperature and analysis.

Use Meters & Gages: A plant large enough to justify a steam-flow meter

TABLE 1—HEAT LOSS IN FLUE GAS, PERCENT

Including losses with varying amounts of excess air and moisture and hydrogen losses for high- and low-moisture, high-volatile bituminous coal.

EXCESS AIR	CO ₂	ILLINOIS COAL Flue-gas temperature					WEST VIRGINIA COAL Flue-gas temperature				
		300F	400F	500F	600F	700F	300F	400F	500F	600F	700F
%	%										
125	8	14.5	19.0	23.0	28.0	33.0	13.5	18.0	22.5	27.0	32.0
100	9	13.5	18.0	22.0	26.0	30.0	12.5	17.0	21.0	25.0	29.0
80	10	12.5	16.5	20.0	23.5	27.5	11.5	15.5	19.0	22.5	26.0
65	11	12.0	15.5	18.5	22.5	25.5	11.0	14.5	17.5	21.5	24.0
50	12	11.5	14.5	17.5	21.0	24.5	10.5	13.5	16.5	20.0	23.5
40	13	11.0	13.5	16.5	20.0	23.0	10.0	12.5	15.5	19.0	22.0
30	14	10.5	13.0	16.0	19.0	22.0	9.5	12.0	15.0	18.0	21.0
25	15	10.0	12.5	15.5	18.5	21.0	9.0	11.5	14.5	17.5	20.0
Moisture & hydrogen losses alone, %		4.7	4.9	5.1	5.3	5.5	3.7	3.9	4.1	4.3	4.5

This table assumes all carbon in the coal burned, no CO in the gas and no carbon lost as coke in the ash or as soot. Where the carbon lost in the ash and refuse is under 4% of the total heat loss, this table is accurate within about 2%, assuming absence of CO in the flue gas.

and a means for weighing coal should have them because they often point the way to a saving in steam consumption outside the boiler room, while providing the means for a daily record of various operations.

Another thing every plant should have is draft gages. They aren't expensive. After proper adjustment by an Orsat, they tell the fireman a lot about his fire, slag on tubes, holes in baffles, loose or broken dampers, fan condition, speed, etc.

Coke in the ashpit (when traveling grates or underfeed stokers are used) or in the flyash (when spreader stokers or pulverizers are used) is another serious coal waste which many plants could reduce. First principle is to clean fires when they need it—not by the clock. Obviously, higher ash coals need more frequent cleaning. Fires should be burned down, but periods between clean-

ing should not be too long, or excess-air loss will be much greater than that due to coke in the ashpit.

Yet Table 2 shows that coke losses aren't as serious as those caused by excess air. In terms of total heat in coal, 30 per cent combustible in the ashpit refuse is relatively small. Good operation usually keeps the combustible below this figure with equipment burning suitable coal at a fairly high rate.

Difficulties with Ashes

When burning a low-fusing ash coal, too much time between cleaning causes clinkers to stick tightly to grates and furnace walls. Then when the fires are cleaned large lumps of coal fall into the ashpit. Don't pull clinkers off underfeed stoker grates before lifting the dump plates. Keep fires away from side-walls when possible.

(Continued on page 35.)

TABLE 2—HEAT LOSS DUE TO COMBUSTIBLE IN ASH AND REFUSE, PERCENT

ASH IN COAL	ILLINOIS COAL (68% carbon)					W. VIRGINIA COAL (79% carbon)				
	Combustible in refuse					Combustible in refuse				
%	10%	20%	30%	40%	50%	10%	20%	30%	40%	50%
.05	0.7	1.5	2.6	4.0	6.0	0.6	1.3	2.3	3.5	5.3
.06	0.8	1.8	3.0	4.8	7.2	0.7	1.6	2.7	4.0	6.3
.07	0.9	2.1	3.6	5.6	8.4	0.8	1.8	3.2	4.9	7.4
.08	1.1	2.4	4.1	6.4	9.6	0.9	2.1	3.6	5.6	8.4
.09	1.2	2.7	4.7	7.2	10.8	1.0	2.4	4.0	6.3	9.1
.10	1.3	3.0	5.1	8.0	12.0	1.2	2.6	4.5	7.0	10.5

Minor Changes Mark Wilson & Co. Report for '44 Fiscal Year

ONLY minor changes in gross dollar sales and net earnings for the fiscal year ending October 28, 1944, as compared with the preceding fiscal year, marked the annual Wilson & Co., Inc., report to stockholders. The report discloses that dollar sales increased slightly over those of 1943, amounting to \$532,561,322 compared with \$532,430,727 a year earlier, an upturn of \$130,595. Net earnings slipped from \$7,403,182 in 1943 to \$7,353,791 last year, a decline of \$49,391. In both instances, the year-to-year change



E. F. WILSON

amounted to less than 1 per cent.

Earnings were equal to \$2.71 per share on common stock against \$2.73 the previous year, Edward Foss Wilson, president, told stockholders in the report. The slight increase in dollar sales, he pointed out, was sufficient to raise the total to the highest point in company history. Operating income increased \$1,937,063 (11.0 per cent), but "after income deductions and provisions for greatly increased income taxes" net earnings were off from the preceding year, amounting to only 1.38 per cent of sales. Operating income amounted to \$19,573,019 compared with 17,635,956 in 1943.

Dividend Payments

Dividends of \$2,908,512, equal to \$9 per share, were paid on the \$6 cumulative preferred stock during the last fiscal year. The payments included arrearages of \$3 per share on preferred stock on October 30, 1943, thereby paying all dividend arrearages on the stock. The concern's balance sheet, as of October 30, 1944, showed total assets of \$121,450,581 compared with \$134,350,875 a year earlier. Total current assets were \$72,840,351 against \$88,372,683 the previous year, with the latest report showing cash assets as \$15,087,101 compared with \$14,385,915 in 1943.

Referring to the "last-in, first-out" principle of inventory evaluation of pork products used by the company, it was explained that this method "is subject to modification under general regulations recently issued by the Treasury Department. We are now awaiting instructions to be issued by the Treasury Department covering the specific application of the regulations to pork products before making any change in the procedure followed in previous years."

At the close of the last fiscal year,

WILSON & CO.—CONSOLIDATED STATEMENT OF INCOME AND EARNED SURPLUS

FISCAL YEAR ENDED OCTOBER 28, 1944

Net sales and operating revenues.....	\$532,561,322
Cost of sales and operating expenses (exclusive of expenses deducted below).....	477,143,000
	\$ 55,418,322
Selling, general and administrative expenses.....	\$30,636,201
Depreciation.....	1,961,797
Taxes other than U. S. and foreign income taxes.....	3,247,905
	\$5,845,903
Operating income.....	\$ 19,573,019
OTHER INCOME:	
Dividends and interest on miscellaneous securities and miscellaneous other income.....	\$ 236,357
Net gain from sales of properties.....	439,129
Unrealized exchange gain on translation of net current assets used in foreign business into U. S. currency.....	12,301
	\$ 687,787
	\$ 20,260,806
INCOME DEDUCTIONS:	
Interest and amortization of debt discount and expense on first mortgage 3% bonds.....	\$ 619,911
Other interest.....	287,293
Premium on first mortgage 3% bonds purchased for sinking fund.....	9,198
Provision for renegotiation of prior fiscal years' war contracts (net of taxes).....	41,496
Reserve provided against foreign government securities and claims.....	69,041
Miscellaneous income deductions.....	51,606
	1,078,545
	\$ 19,182,261
Provision for U. S. and foreign income and excess profits taxes (after deducting estimated post-war excess profits tax refund of \$295,000 and debt retirement credit of \$720,000).....	11,750,000
	\$ 7,432,261
Minority interest in net income of subsidiaries.....	78,470
	\$ 7,353,791
Net earnings.....	27,119,243
Earned surplus at October 30, 1943.....	\$ 24,473,034
DEDUCT:	
Dividends of \$9.00 per share on \$6.00 cumulative preferred stock.....	\$ 2,908,512
Adjustments applicable to prior fiscal years arising from replacement of "last-in, first-out" inventories (net of taxes).....	343,114
	\$ 3,251,626
Earned surplus at October 28, 1944.....	\$ 31,221,408

the company's inventories were valued at \$30,600,010. The report described inventories as covering "packinghouse products valued on the basis of market, less allowance for selling and distribution expenses, other products and supplies at the lower of cost or market, except for certain packinghouse and other products valued at cost on the basis of 'last-in, first-out.'"

"Government regulations, and changes in them, continued throughout the year to be a major problem of our industry," Wilson said. "They resulted in much misunderstanding and confusion on the part of producers and consumers. So-called subsidy payments to packers on livestock processing are widely misunderstood, especially since they have been changed, rearranged and used for purposes of control unrelated to their original purpose, as, for example, in the cattle price stabilization program of December, 1943.

"These payments were instituted in June, 1943, so that livestock prices would not be reduced when retail and wholesale meat prices were currently decreased for the purpose of reducing and stabilizing the cost of food to consumers. There has been no advantage or gain to the meat packer from this program. In fact, subsidy payments on cattle processing have been so changed that an individual packer, depending upon his type of beef operation, may not actually be compensated by these government payments for the rollback in beef prices. Since our company received these subsidy payments because of reduced selling prices, such payments

(Continued on page 38.)

FOOD PURVEYORS TOLD OF NO- AND LOW-POINT MEATS

The American Meat Institute department of public relations is distributing a list of no-point, low-point meat items to more than 14,000 restaurants (including the 5,500 members of the National Restaurant Association), hotels and railway dining car superintendents.

The purpose of distributing this list is to suggest to buyers of meat for public eating places of all descriptions that even in the face of reduced civilian supplies of many meats and meat products, there are others which, because they carry no-point or low-point values, should permit meat dishes to be offered to the public on all menus. Experience in the past has shown that many buyers of meat for public eating places were not fully aware of the many items that could be had for no points or low points. Revised lists will be furnished by the AMI as point values change.

STEP UP BEEF VOLUME

Officials of Tovrea Packing Co., Phoenix, Ariz., said last week that they planned to double the company's output of boned beef for the armed forces within the next week, through the addition of skilled workers recruited locally by the WMC and increase of the plant working day from 8 to 10 hours.

The production increase by the company is being made in answer to an Army request for 300,000 lbs. of frozen boneless beef per week from the Tovrea plant.

glassine • lard pak • bacon pak • sylvania cellophane • genuine greaseproof • printed in sheets and rolls

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In with the new"*



in PACKAGING as with

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Amendment Cuts Some Ceilings on Pork; Makes Changes in RMPR 148

MAXIMUM wholesale prices of regular smoked loins (under 10 lbs.) and green or frozen rough shoulders were reduced this week in Amendment 19 to RMPR 148, the Office of Price Administration reported. These reductions, and other changes in RMPR 148, will become effective on January 22.

Changes in the regulation include:

1.—The maximum price in the base zone for regular smoked loins weighing under 10 lbs. is reduced from \$28.50 to \$27.50 per cwt.

2.—The maximum price in the base zone for green or frozen rough shoulders (neckbone in) is reduced from \$19.75 to \$19.25 per cwt.

3.—The maximum price for imported canned hams is reduced from \$54.00 to \$47.00 per cwt.

4.—Definitions are revised for the following items: "regular picnic," "regular picnic—half skinned," "regular shoulders," "aged, dry-cured" and "cappicola butts."

5.—New definitions are added for: "belly squares," "dry salt trim," "feet—short cut," "feet—long cut," "hocks," "knuckles," "jowl butts," "square jowl butts," "neck fat—skin on," "neck fat—skinned," and "country backbone."

6.—In view of the lighter weight of hogs being sold the measure reduces the minimum weight specification for Boston butts from 4 lbs. to 3 lbs. This change will permit sale of the 3½-lb. butts allowed under Army specifications.

7.—A maximum price of \$17.50 per cwt. is established for "country backbones."

OPA Explains Moves

OPA explained that its action with respect to loins and shoulders resulted from diversion of unusually large numbers of green loins into the smokehouse, because of the higher price established for the smoked product, and because of a desire by the industry to encourage the production of rough shoulders neckbone-out to a normal relationship with neckbone-in rough shoulders.

In authorizing production of "country backbone" by farmers who do their own slaughtering, OPA said that the regulation formerly gave commercial specifications for cutting "back-bone." It was found that in rural areas farmers who slaughter their own hogs and sell the cuts did not have the facilities for cutting backbone according to commercial specifications. Specifications for country-cut product are now included in the regulation, and a ceiling price of \$17.50 per cwt. (central price zone) has been established. Only consumers in rural areas are expected to purchase this item.

OPA made the following comments in regard to some of the changes in product definitions:

Prior to issuance of the new definition of "regular picnic, half skinned," this item was defined as a regular picnic from which the skin had been removed to leave a collar covering not more than 50 per cent of the length of the picnic. The item is now defined as a regular picnic from which the skin has been removed from at least 2½ in. of the butt end of weights of 8 lbs. or less, and from at least 3 in. of the butt end of weights over 8 lbs., and beveled from the beginning of the skinned portion to the lean meat at the butt end. OPA found that the cost of producing this item, as first defined, was greater than the 25c differential allowed for the operation.

Specifications Altered

The former definition of "aged, dry-cured" required that this type of product be hung for a period of at least five months. The new specification requires the product to be dry and cured and hung with the combined period of curing and hanging to constitute at least five months.

"Cappicola butt" is redefined to permit such product to be stuffed in artificial casings in line with industry practice prior to price control. Ceiling of \$42.25 is established for butts in artificial casings, the 75c differential between this price and the \$43 maximum on butts in natural casings representing the lower cost of the artificially-cased product.

Production of "belly squares, dry salt trim," as a new product is authorized merely as a variant of the form in which "dry salt trim bellies" may be sold. The change permits the sale of this product in smaller pieces and more marketable form. Belly squares (or strips) are made by cutting dry salt trim bellies at right angles to the length (crosswise) of the bellies, making two or more pieces not less than 4 in. in width measuring from the narrowest part.

New definitions added to RMPR 148 include:

"Feet, short cut": Front or hind pigs feet. Front feet are cut from the shoulder at or above the upper knee joint toward the body of the hog; hind feet are cut from the ham at or above the hock joint (toward the body of the hog), with the exposed part of the gambril cord (tendon) entirely removed.

"Feet, long cut": Front pigs feet which have been cut from the shoulder at a point not more than 2 in. from the arm pit and parallel to the knee joint.

"Hocks, shoulder": The lower part of the foreshank, which is removed in making shankless shoulders or picnics. The foot is to be removed at or above the upper knee joint (toward the body of the hog).

"Hocks, ham": The lower part of the ham which is removed in making entirely shankless hams; the foot is to be cut off at or above the hock joint (toward the body of the hog), and the hock is to be removed from the ham by cutting through the stifle joint, deflecting the cut at an angle of approximately 45 degs. toward exposed shank.

"Knuckles": The lower part of the foreshank (or hind shank), which is removed in making short shank shoulders, picnics or hams. The knuckle removed from shoulders or picnics shall have the foot removed at or above the upper knee joint (toward the body of the hog); the knuckle removed from the hams shall have the foot removed at or above the hock joint (toward the body of the hog).

"Jowl butts": Whole jowls, trimmed free of blood clots and ragged pieces.

"Square jowl butts": Whole jowls which have been pressed or flattened, trimmed square on all edges, face side faced smoothly, and trimmed free from blood clots.

"Neck fat-skin on": Trimmed the same as jowl butts except that part pieces may be included.

"Neck fat-skinned": The same as neck fat-skin on, except that all skin shall be removed.

VEAL AND LAMB NOW ON SHORT MEAT LIST

The supply of veal and lamb available to consumers is now the shortest since rationing began, the American Meat Institute reported this week in its monthly nationwide survey made for OPA. The Institute attributed the tight supply situation to increased government purchases and smaller marketings. The AMI pointed out, however, that cuts of these meats are relatively more abundant than many cuts of beef and pork.

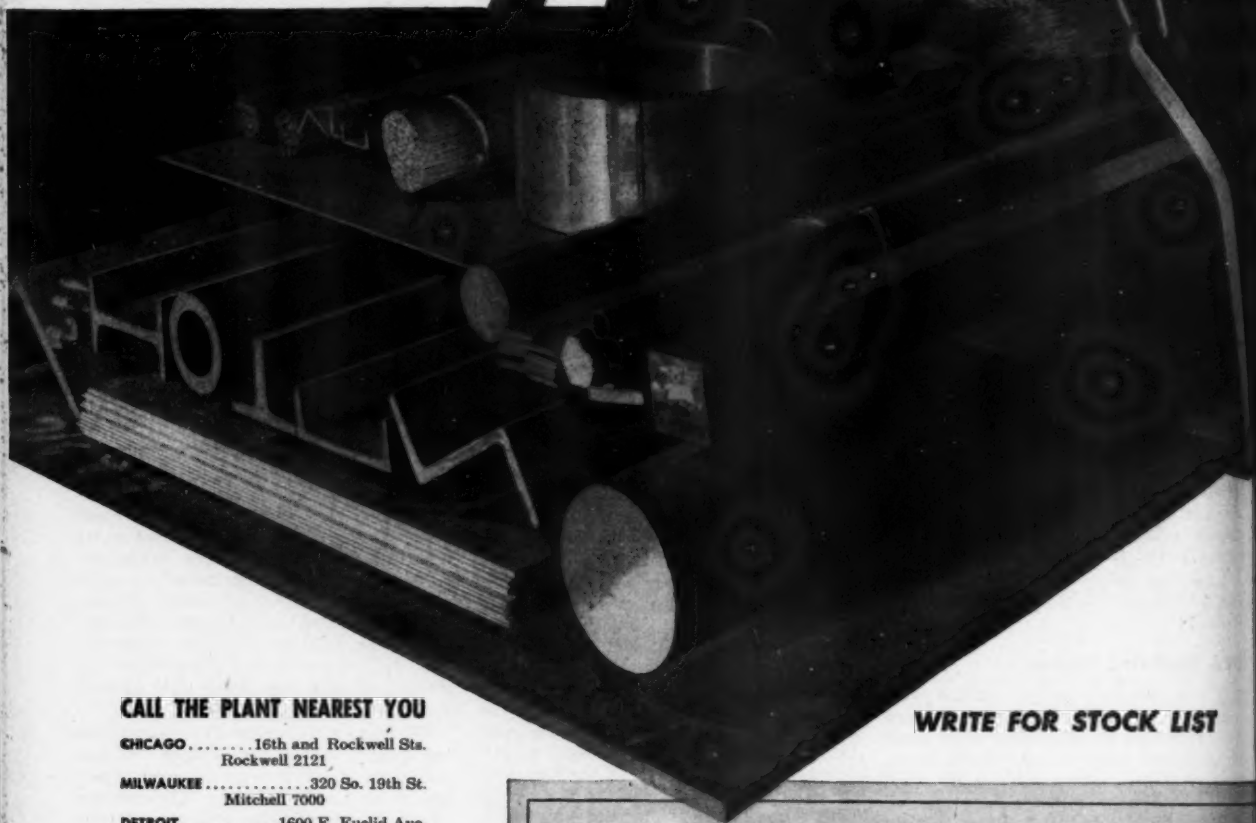
The report, covering 674 meat packing plants, sales and branch houses, continued to show a pronounced shortage of all grades of beef. The amount of grade C and cutter and canner beef available to the trade in a week period in January, as compared with a like period in December, decreased more sharply than did beef grading AA, A and B.

Pork items, such as loins, hams, shoulders, spareribs, sliced and slab bacon, continue in very short supply, since more than half of the pork meeting Army specifications is going to the government.

Supplies of sausage items, such as wieners, bologna, baked loaves and luncheon meat, were shorter this month than in December. While not abundant, such cuts are still more plentiful than most other types and cuts of meat.

Variety meats, such as hearts, livers and tongues, reflect the same general picture as sausage meats. Lard, still in short supply, showed some improvement over a month ago.

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CLEVELAND...E. 53rd and Lakeside Ave.
Henderson 1000
PITTSBURGH.....330 Grant St.
Walnut 7540; Carnegie 795
PHILADELPHIA.....5200 Grays Ave.
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COUNTING SHAFT SPEED

A speed counter is not always necessary for determining the speed of a motor, engine, turbine, spindle, shaft or other rapidly rotating machine part. Speed can be counted "by hand" in several ways.

For example, attach a long thread to a lead pencil as indicated in Figure 1. Press the eraser end against the end



Fig. 1

of the shaft in the same way that a regular speed counter is used, bearing against the point of the pencil with a piece of hard wood or metal to provide a spindle bearing, and the thread will wind on the pencil as the pencil revolves.

At the end of a predetermined time—5 seconds or thereabouts—remove the pencil and count the number of turns of thread. It is then a simple matter to compute the number of revolutions per minute. Thus, if the pencil wound the thread for six seconds, multiply the number of turns by 10 and the answer is the number of revolutions per minute.

Again, if conditions permit stopping the machine or shaft temporarily, a very simple way to count the revolutions is to run a lead pencil lengthwise of the shaft for a period of 5, 10 or more seconds, making a mark on the shaft during that period as indicated in Figure 2. The mark, of course, will



Fig. 2

take the form of a spiral, but all that is necessary is to count the number of turns made during the test period and then compute the number of revolutions per minute. This method is valueless if the shaft cannot be stopped. One point worthy of note is that the mark will remain on the shaft for some time. At the end of the day's run, therefore, it will be possible to count the revolutions made during any period of the day. If the shaft is a long one it can be made to register the speed during any hour or every hour, serving as a sort of "recording chart."

Another effective and simple method is to file a nick in the end of the shaft and run a piece of cardboard or paper along against the edge as indicated in Figure 3. A series of marks will be made on the paper as shown, and by

MEET THE AXEES The Gremlins of Accidents



Better shun this brat named Pyro,
Or you'll wake up with a cry of
"Fire—Oh!"
He brings trouble in large batches
With his cigarettes and matches.
Be sure that you're alert enough
To keep him out—for he's hot stuff!

NATIONAL SAFETY COUNCIL

timing the operation and counting the number of marks it is a simple matter to determine the speed of the shaft.

For example, this record shows 79

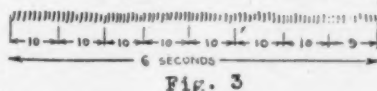


Fig. 3

marks made on the paper in 6 seconds. It will be noted that the marks are divided into groups of 10 to facilitate counting and to guard against error. "Divide the number of seconds into 60 and multiply by the number of marks," is the rule that applies to this and to all cases explained above. Sixty divided by 6 equals 10. Seventy-nine x 10 equals 790. Therefore the shaft makes 790 rpm.

A speed counter is handier than the methods outlined above, and one should be available if it is necessary to determine speeds frequently. However, for special cases any one of the above hand-made counters will do very well.

CARE OF RECORDING PENS

Proper care and maintenance of recording pens is vitally important in securing clear, legible chart records, it is pointed out by J. Sharp and F. G. Schreyer in a recent issue of *Instru-*

mentation, published by the Brown Instrument Co., Philadelphia, Pa. The authors recommend observance of the following five points:

1.—Wash pens at regular intervals with clean hot water. Boil if necessary. This maintenance factor should be scheduled according to the requirements of the location, necessitated by the removal of sludge, dust or corrosive products.

2.—Keep the instrument door closed. The door should be opened only when absolutely necessary. Dust and contamination should be excluded as far as possible.

3.—Do not mix inks of various types and kinds. Precipitation is likely to occur, causing clogging in the pen or when starting a new pen. Make certain that the capillary is full and avoid any rough treatment such as pounding or forcibly scratching the tip against the chart. A damaged tip or one that has collected fibres will not produce a good record. A new V-pen can usually be started readily by wetting the tip with the ink dropper.

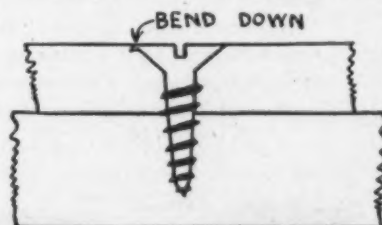
4.—Do not over-fill a pen. Damp weather may make the pen overflow.

5.—Provide the correct tension on the pen. Instruments are carefully adjusted when assembled, but the tension of the pen may change after usage. To test the tension, press the thumb lightly against the chart to allow the pen to swing free when the tension is correct. If the pen does not swing free, the condition can be remedied by flexing the pen arm either way from the paper until proper adjustment is obtained.

LOCKING WOOD SCREWS

It is not uncommon for screws in wood gradually to work loose and come out, particularly if the joined pieces of wood are subject to constant strain and vibration.

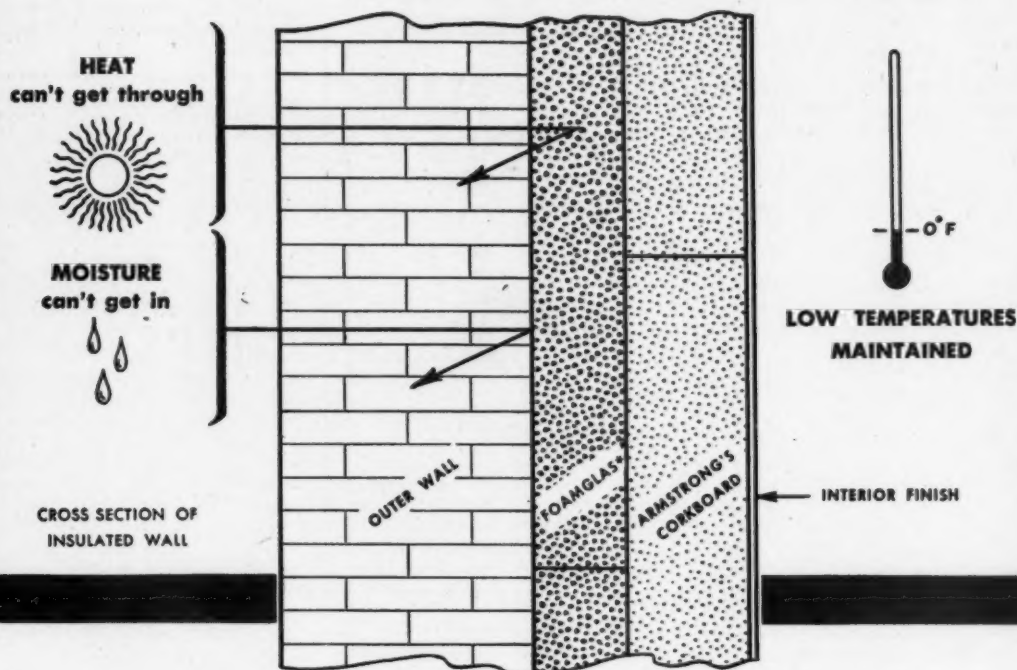
There are a number of preventative measures, but one of the best is to take a cold chisel and bend down an edge of the head as indicated in the accompany-



ing rough sketch. The bent-down portion will then serve as a brake or lock on the screw, making it difficult to remove it even with a screw driver. It can be removed only by breaking some of the retarding wood fibres.

Obviously, it is best to make the bend at the point at which the resistance to turning is greatest—where the bent portion must move against the grain of the wood and not with the grain.

How Armstrong's new cold room construction provides **PERMANENT** insulating efficiency



NOW there's a positive, permanent way to lick the greatest enemy of efficient low-temperature operation—moisture. Today you can build a cold room protected by both high insulating efficiency and a permanent vaporproof barrier. It is accomplished through a new construction which combines Armstrong's Corkboard and Foamglas* using to full advantage the best properties of both.

This construction utilizes all the natural moisture resistance and high insulating efficiency of Armstrong's Corkboard. It provides also an outer shell of Foamglas which is a permanent vapor seal as

well as an efficient insulation material. This cellular form of glass is absolutely impervious to water, vapor, and air and is fireproof.

The new construction is easy to erect since both materials are erected in accordance with standard specifications. Interior wall finishes are the same as for standard corkboard construction.

FOR COMPLETE INFORMATION about this new construction—including engineering drawings and erection specifications—write today to Armstrong Cork Company, Building Materials Div., 6501 Concord St., Lancaster, Pa.



* Foamglas—Reg. U. S. Pat. Off. Product Mfg. by Pittsburgh Corning Corp.



Up and down the MEAT TRAIL

Personalities and Events of the Week

• Associated Packing Co., a new corporation organized by members of the Retail Grocers Association of Arizona, has leased the A-Z Packing Co. on W. Southern ave. in Phoenix. A. B. Campbell, plant owner, will continue to direct the business, while Emory J. Hurley, former superintendent of the Hurley Packing Co., Phoenix, which was acquired by Safeway a few months ago, is now with Associated Packing Co. as operations manager. Clyde Killingsworth, executive secretary of the retail association, will also be affiliated with Hurley in the management of the plant.

• Louis W. Kahn, president, E. Kahn's Sons Co., Cincinnati, has been re-elected a director of the Cincinnati chamber of commerce for a three-year term.

• E. S. Gotthold of the dairy and poultry department of Swift & Company's Buenos Aires plant, who arrived in the U. S. this week, spent a few days visiting in New York before going to Chicago.

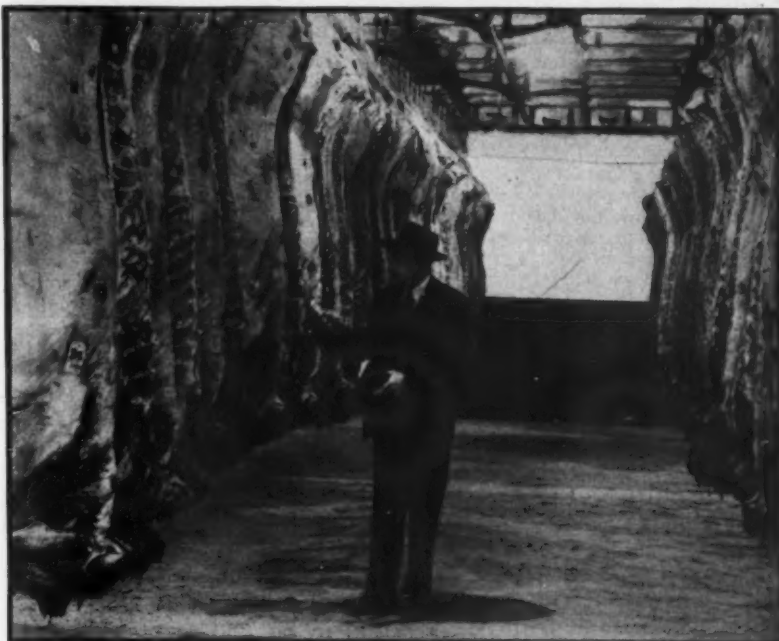
• Max Denenstein, general manager, Lincoln Farms Products Corp., New York, for the past 24 years, has resigned from that position to become actively engaged in his own recently formed business. Effective January 22, he will be located at Chester, N. Y., where he will operate the Chester Rendering Co.

• St. Louis Independent Packing Co., St. Louis, Mo., has received the approval of the WPB for erection of a four-story utility building adjoining its present property.

• Dr. L. H. James, B. Sc., Ph. D., since 1937 professor of bacteriology and head of the bacteriology department of the University of Maryland, is opening a consulting office and laboratory in industrial microbiology at 189 W. Madison st., Chicago 2, Ill., where his work will include the control of bacteria, yeast and mold in food preservation, disinfectants, industrial fermentations, and the microbiology of food products.

BUYS WYOMING MEAT PLANT

Lou F. Holscher has purchased the Casper Packing Co., Casper, Wyo., which he will operate under the name of Holscher Packing Co. He was formerly affiliated with the Cook Packing Co., Scottsbluff, Neb., for seven years. Holscher plans to step up slaughtering and processing volume, distributing product to retailers throughout the state, and will also make some carload shipments to wholesalers and jobbers in eastern and western centers.



"LAST LOAD" AT SAN FRANCISCO PLANT

L. C. Taylor, manager, Golden West Meat Co., San Francisco, inspects last of the beef his company handled before closing doors in protest against new livestock ceiling regulations. Maintaining that OPA \$18 ceiling will not permit firm to operate at profit, company prefers to keep entire crew on payroll without work at cost of \$4,000 per month rather than face anticipated monthly losses of \$15,000.



Prior to his association with the University of Maryland, Dr. James did extensive microbiological research work in the food research division of the Bureau of Agricultural and Industrial Chemistry.

• Kenneth Quigley, long associated with the wholesale meat trade in Seattle, Wash., has joined the staff of Harry L. Odend'hal & Co., food brokerage firm of that city.

• Wholesale operations of H. Woron in the Bell st. dock at Seattle were recently acquired by Meats Co. (formerly Meats, Inc.), which is owned by Morris Gordon, Pat Ryan and Bud Horton.

• W. P. Willard has been transferred to Armour and Company's Cincinnati division as assistant manager in charge of sales, it is announced. He was formerly connected with the Cleveland division.

• Colorful, full-sized billboards, in addition to a radio program, are being featured by Oswald & Hess Co., Pittsburgh, Pa., in advertising the company's "Delicious Norfolk Ham."

• A two-story office unit is now under construction at the Ft. Worth, Tex., plant of Swift & Company. Other construction work includes an addition to

the restaurant at the Ft. Worth plant.

● Herbert V. Major, who has been head cattle buyer for Armour and Company at So. St. Joseph, Mo., for the past five years, left January 13 to take up his new assignment at the company's Omaha, Neb., plant.

● Edward Maleta, 38, foreman of the beef cutting department of Armour and Company at So. St. Joseph, Mo., died in a local hospital on January 13. He had been a St. Joseph resident for 35 years.

● The Wholesale Food Division of the Merchants and Manufacturers Association, Inc., Washington, D. C., at its annual dinner meeting in the Washington hotel, named John Klein as chairman of the group for 1945 and Sidney Kolker, Washington Beef & Provision Co., as vice chairman.

● Presentation of the WFA Achievement "A" award to the Deerfoot Farms Co., Southborough, Mass., was made on January 16 at Southborough Town Hall.

● Mrs. M'Liss Frances Means Dold, widow of the late Jacob Cyrus Dold, former president of the Jacob Dold Packing Co., passed away New Year's day at the home of her son, Ralph S. Dold, manager of Wheatfield Foods, Los Angeles, Calif. Services were held at Los Angeles on January 5, after which the body was returned to Buffalo, N. Y., for interment in the family plot. Mr. Dold accompanied the body east.

● The Louisville, Ky., Livestock Exchange has named E. H. Metcalf as

WILSON GIRL IS A MARINE

Corp. Harriet Narodowski, M. C. W. R., now stationed at Quantico, Va., was formerly employed in the canned meat department general office of Wilson & Co.'s Chicago plant. She enlisted in the Corps on February 7, 1944, and has been stationed at Quantico as stenographer in the Commandant's office of the Marine Corps Schools. A brother is now in Belgium with a U. S. infantry regiment.



president of the organization for 1945. Other officers include W. S. Bell, vice president, and Miss Bertha E. Wuersch, secretary-treasurer. Directors are Adolph E. Montgomery, Ray Barrickman, C. J. Embry, L. A. Blanford and W. R. Claxon.

● P. W. Seyl, vice president and treasurer, Wilson & Co., Chicago, and J. A. Hafner, executive department, were New York visitors during the past week.

● E. G. James of the E. G. James Co., Chicago, was in Los Angeles on a business trip from January 2 to 10, leaving on the latter date to spend two weeks renewing business contacts in San Francisco.

● Charles M. Saxton, veteran member of the Wilson & Co. sales department at Los Angeles, died on January 6. He had been affiliated for a number of years with the meat packing firm of Simon Maier Co. before the property was taken over by Wilson and converted into a branch house.

● Ned Sherlock, beef producer of Lakeview, Ore., was in Los Angeles on January 7 to participate in a conference of southern California livestock and meat industry members called to study recent OPA moves affecting the trade.

● Miss Statia Adelaide Doody passed away on January 14 at the home of her nephew, E. D. Henneberry, president, Hull & Dillon Packing Co., Pittsburg,

Kan. Starting in 1893, she was employed for approximately 22 years in the executive offices of Morris & Company, Chicago.

● Matt Grossman, well known in Pacific Northwest meat circles as an industry figure, sportsman and trapshooter, died recently in a Seattle hospital after an emergency operation. In former years, he had operated a meat business on Union st., Seattle.

● An addition is being erected at the plant of the California Rendering Co., Los Angeles, which will measure 20 by 35 ft. and will cost approximately \$3,500.

● A Waterloo, Ia., chapter of the Navy League, a civilian group interested in wartime activity of the country, has been organized under the temporary chairmanship of R. A. Rath, president, Rath Packing Co.

● The Baltimore, Md., meat packing organization of Wm. Schludenberg-T. J. Kurdle Co. was awarded the War Food Administration "A" pennant at a ceremony on January 20.

● Benjamin Antle, 67, affiliated in a sales capacity with Swift & Company for 31 years prior to his retirement in 1942, died on January 14 at his home in Elwood, Ind., following a year's illness.

● Sgt. James H. Meas, employed by Swift & Company at Harrisburg, Pa.,

Realtor Buys Sucher Plant

Sale of the Sucher Packing Co., Dayton, Ohio, to Arthur Beerman, Dayton realtor, was announced January 13 by Charles and Louis Sucher, executives of the company. The plant, which specialized in the handling of pork products, has been closed since November. Its killing capacity is reportedly 120,000 head of hogs per year. According to Beerman, the unit will resume operations as soon as the necessary permits can be obtained from federal agencies. The sale comprises 12 acres of land, 475,000 sq. ft. of buildings and 110,000 sq. ft. of refrigerating space.

Associate Member, AMERICAN MEAT INSTITUTE • Members, CHICAGO BOARD OF TRADE • Associate Member, NATIONAL INDEPENDENT MEAT PACKERS ASSOC.

DRESSED HOGS



ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR
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PAINT RIGHT THROUGH WET FILM WITH DAMP-TEX LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dingle, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

* With Pre-Treatment.

FREE!

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.



STEAM TEST

Damp-Tex is unaffected by live steam common to many plants.



WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



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Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



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Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



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Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



DAMP-TEX

THE WET SURFACE ENAMEL

ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.

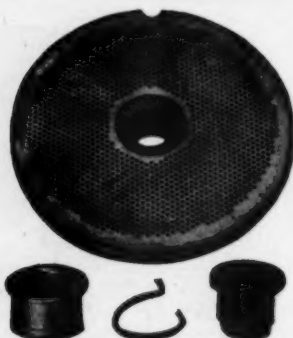


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are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

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all with changeable blades.

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before his induction into the Army, is now doing meat inspection work at Ft. Dix, N. J. On January 6, he was married to Miss Shirley M. Daniels at Cumberland, Md.

• William B. Traynor, treasurer, Swift & Company, Chicago, has announced the election of A. L. Bruckner, 43, as an assistant treasurer of the company. After early experience in the banking and real estate fields, Bruckner joined the accounting department of Libby, McNeill & Libby, Chicago, in 1928, and in 1933 was appointed assistant treasurer of the company. He joined the banking department of Swift & Company eight years ago, where he has given special attention to the investment of trust funds by the company's pension board and the Employees' Benefit Association.



A. L. BRUCKNER

• The tight manpower situation in Spokane, Wash., meat packing plants was intensified recently when the Navy withdrew for active service elsewhere 50 qualified men who had been "on loan" to the companies. C. Elwood Lease of the USES office there said all the plants would be affected by the withdrawal of the men.

Industry Gold Stars

★ ★ ★

BUDNICKI, LEO.—Leo Budnicki, former employee of Swift & Company at National Stock Yards, Ill., in the pork fancy meats department, died in action in France.

FIKE, ROY.—Pfc. Roy Fike, 24, former employee of the Rath Packing Co., Waterloo, Ia., was killed in action in Germany on Christmas day, the War Department has announced. He went overseas last October, where he was attached to an infantry unit.

HOLLIS, DEWEY H.—2nd Lt. Dewey H. Hollis, 21, employed by the Rath Packing Co., Waterloo, Ia., before entering the service in January, 1943, died in an airplane crash in England, the War Department announced recently.

MORRIS, EDWARD G.—Pvt. Edward G. Morris, formerly employed by the Albany Packing Division of the Tobin Packing Co., Albany, N. Y., was killed in action two weeks after the landing in France, it is reported by the War Department. He participated in the Cherbourg campaign and other invasion battles. He was 25 years old and married.

PATTON, EARL E.—Sgt. Earl E. Patton, former employee of the canning department of Agar Packing & Provision Corp., Chicago, serving in a tank destroyer battalion, was killed in action in France on November 22, the company reports.

SCHMID, ALBERT.—Pfc. Albert Schmid, 23, former employee of Stahl-Meyer, Inc., was killed in an airplane accident in Oklahoma early this month. Until his induction in February, 1943, he had worked in the maintenance department of the company's New York and Brooklyn plants, having joined the organization in 1940.

WALTEMEYER, HAROLD E.—Pvt. Harold E. Waltemeyer, 20, former employee of the Rath Packing Co., Waterloo, was killed on December 12 in a glider crash over Newbury, England, while on a routine flight, it is announced.

WFA Allocates Less Meat for Civilians For 3-Month Period

Less meat, chicken, fats and oils and butter will be available to civilians during the January-March quarter of 1945 than in the preceding three months, WFA announced this week.

Of a total of 6,082,000,000 lbs. of meat available for the January-March quarter, civilians have been allocated nearly 4,174,000,000 lbs.—approximately 3 lbs. out of every 4. This is about 15 per cent less than they consumed during October-December. The decrease will be due mostly to a substantial reduction in veal, lamb and mutton supplies. Pork supplies will be down just slightly and beef will be about the same.

Of the 1,908,000,000 lbs. remaining, U. S. military and war services have been allocated nearly 1,314,000,000 lbs.; lend-lease and other export programs about 594,000,000 lbs. (mostly pork). In other words, 95 per cent of the total meat supply for the first three months of 1945 has been earmarked for U. S. civilians and the U. S. military.

Civilian supplies of edible fats and oils other than butter will be almost as large during January through March as the preliminary estimate of consumption during October through December. Their allocation of lard, margarine, shortening and other edible oils adds up to nearly 1,032,000,000 lbs. for the next three months. U. S. military and war services have been allocated about 96,000,000 lbs. of edible fats and oils; our Allies, territories, the Red Cross and other export programs, close to 288,000,000 lbs.

Allocations of meat industry and allied products for the first quarter of 1945 are as follows:

	Total million lbs.	U.S. Civilians million lbs.	U.S. Military & War Services million lbs.	Lend-Lease & Other Exports million lbs.
MEAT*				
Beef	2,490.0	1,717.0	628.9	744.1
Pork**	3,125.0	2,028.7	613.7	482.6
Veal	312.0	270.4	29.5	12.1
Lamb	215.0	157.8	31.7	25.5
FATS AND OILS***				
Margarine	122.6	103.5	.6	18.5
Lard	634.1	425.3	21.0	187.8
Shortening & other ed. oils	643.3	486.4	75.4	81.5

*Carcass weight. **Excluding lard. ***Fat content.

WLB ORDERS PAY HIKE

A 2c an hour wage increase, retroactive to May 1, 1944, was ordered for 900 employees in the Chicago Union Stock Yards this week by the sixth regional War Labor Board. The decision followed a dispute between the Chicago Stock Yards Packers' Association and locals 710, 721 and 742 of the AFL International Brotherhood of Teamsters. The board also ordered time and one-half pay for work in excess of 8 hours daily and 48 hours weekly, and vacation money.

To all business, large or small...

Postwar business competition is going to be tough. Whether your trucks *make or lose* money for you is going to be more important than ever before.

Today in wartime, the lack of new civilian trucks has thrown a revealing light on the performance and stamina of every make of truck in the United States. Right now is the time to dig into all the facts as they exist—to find out which trucks are standing up best under the toughest conditions trucks have ever had to face.

Now is the time to determine which trucks will do YOUR job in the BEST possible way, at the LOWEST COST during the years ahead.

The phrase "Built like a Mack truck" got into the language because of something real that is *built* into Mack trucks.

Step by step—in materials, design and workmanship—they are deliberately built to work harder—last longer—require less repair than any other truck you can buy.

This is not a "claim," but a fact! It is backed by the records of thousands of wartime Mack owners who have seen Mack's better construction pay off at a time when it was needed most.

They will tell you—in no uncertain terms—that the man who owns a Mack is lucky, and the man who plans to get one is wise.

Essential civilian users can now secure Mack trucks. Ask your nearest Mack branch or dealer for details.



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ONE TON TO FORTY-FIVE TONS; BUSES
FIRE APPARATUS AND MARINE ENGINES

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RECENT PATENTS

The information below is furnished by patent law offices of

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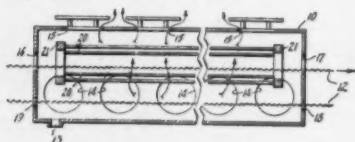
The data listed below is only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 25c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,360,374, METHOD OF AND COMPOSITION FOR USE IN PRESERVING SAUSAGE CASINGS, patented October 17, 1944 by Daniel Topjian, Watertown, Mass., assignor, by mesne assignments, to himself, as trustee.

The washed and graded casings are saturated with a preservative composition comprising glycerin and sodium chloride (common salt) each in 25 percent to 30 percent water solution, and the saturated, wet casings are then packed for subsequent stuffing.

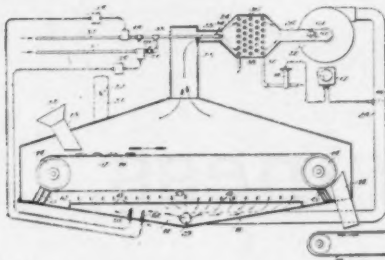
No. 2,364,049, PROCESS FOR PRESERVING FOOD AND PRODUCT, patented December 5, 1944 by Duryea Bense, Los Angeles, Calif., assignor to Bense-Brice Corp., Los Angeles, Calif., a corporation of California.



The process includes drying the food until free surface moisture is removed, sealing the dried food in a vacuum within a sealed container, freezing the sealed package of food, and thereafter maintaining the frozen package of food

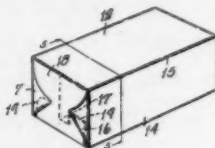
at a temperature of less than 32 degs. F. until it is to be prepared for consumption.

No. 2,365,890, METHOD OF FOOD DEHYDRATION, patented December 26, 1944 by Douglas M. McBean, Rochester, N. Y.



In this method, a partial dehydration step is carried out in a continuous manner, whereby the moisture in the product is brought to the surface of the product as fast as the surface moisture is removed.

No. 2,364,267, CARTON, patented December 5, 1944 by Kenneth T. Buttery, Kalamazoo, Mich., assignor to Sutherland Paper Co., Kalamazoo, Mich.



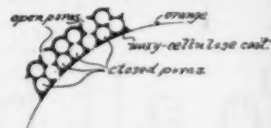
An end opening carton is provided, having special tongue interlocking features.

No. 2,365,728, TREATMENT OF SAUSAGE AND SAUSAGE CASINGS, patented December 26, 1944 by Gustav Redemske, Chicago, Ill., assignor to Armour and Company, Chicago, Ill., a corporation of Ill.

The method comprises preparing sausage comprising treating unstuffed animal casings with a small amount of proteolytic enzyme, terminating the treatment before the enzyme has acted to affect the tensile strength of the casings, whereby the casings are conditioned for tendering but contain substantially all their original tensile

strength, stuffing these treated casings with meat, and subjecting the stuffed casings to heat whereby the meat is cooked and the casing is tendered with a substantial reduction in its tensile strength.

No. 2,364,614, RAW-STATE PRESERVING PROCESS AND COMPOSITION, patented December 12, 1944 by Joseph Harold Beatty, Anaheim, Calif.



The inventor provides a cellulose wax gel as a tenacious adherent protective coating for fresh fruit and the like.

REVISED TANKER DEMURRAGE ORDER EFFECTIVE NEXT WEEK

The tank car demurrage order which was to have become effective January 15, has been replaced by ICC Revised Service Order No. 263, effective January 22 at 7 a. m., according to an announcement by the Interstate Commerce Commission.

The revised order applies to cars owned, leased and controlled by both railroads and private companies. Under its provisions, the time a loaded tank car may remain at any point of destination, without having to pay demurrage, is reduced from 48 to 24 hours. The demurrage charges, after the expiration of the first 24 hours, will be \$11 per car per day for the first five days and \$22 per car for each day thereafter.

The number of days a loaded tank car has been held prior to the effective date of the new order is to be counted in computing charges applicable on the effective date of the order.

Late this week the ICC revised the order to extend its application to all cars held for reconsignment, diversion or re-shipment as well as unloading.

WFO 75.2 REPORTS CHANGED

As a result of Amendment 18 to WFO 75.2, the War Food Administration has revised its Form FDO 75.2-1 for use in reporting the Army style beef part of the order. WFA has also issued Revised Form FDO 75.2-2, superseding the form previously used for reporting under the cutter and canner provision of the order.

Each Class 1 beef slaughterer is being asked to report to the Administrator's office each week on both of these forms, even though in some cases and in some weeks a slaughterer may be killing only one of the two kinds of cattle covered by these two forms. Class 2 beef slaughterers are affected only by the Army style beef portion of the order and should report only on Form 75.2-1.



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THE *Bake-Rite* CHROME
NEW TRAY

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THE *Bake-Rite* CHROME TRAY

... solves the packer's pan problems

Every meat packer and sausage kitchen in America will want to use these new BAKE-RITE CHROME TRAYS for baked meat loaves and molded specialties. Furnished in a complete range of sizes, they offer the only common-sense and economical solution to the problems of *Lowering Production Cost . . . Meeting Labor Shortage . . . and Increasing Profitable Meat Specialty Sales.*

Used in conjunction with BAKE-RITE PAPER LINERS, BAKE-RITE CHROME TRAYS speed up production, reduce shrink, save handling, and increase oven capacity.

They're a revolutionary improvement over any other type of metal loaf pan, including tin, aluminum, or stainless steel.

Pertinent facts about BAKE-RITE CHROME TRAYS

BAKE-RITE CHROME TRAYS are manufactured in accordance with our exclusive design (Patents applied for).

Never before has a meat loaf tray been offered to the meat-packing industry with so many practical features.

BAKE-RITE CHROME TRAYS are designed and built to "take it!" Constructed of heavy, special carbon-steel wire, and finished with a heavy, industrial chrome plating, welded thruout, there isn't a weak spot in them . . . No sharp corners or seams, and very little surface for collection of dirt and bacteria.

BAKE-RITE CHROME TRAYS' exclusive construction has "air-conditioning" built in, permitting quicker, more uniform heat transfer for baking and chilling. Complete air circulation, around the entire tray, assures a better product . . . faster baking time . . . quicker chilling . . . resulting in lower bacteria count, improved appearance, better flavor and color.

They are easy to clean. The meat, encased in strong BAKE-RITE PAPER LINERS, never comes in contact with the Chrome Trays. Washing cost is very low. You don't have to handle BAKE-RITE CHROME TRAYS with "kid gloves." They are impervious to strong, caustic washing solutions, and simply require soaking for a short period of time to remove all traces of meat or dirt, followed by a rinse with hot water.

They are much stronger than costly light-weight

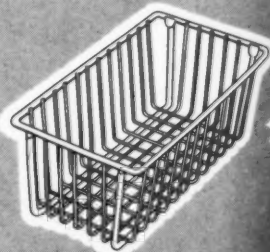
stainless steel, aluminum or any other metal pans. Tapered construction permits nesting for economical storage.

A WORD ABOUT "CHROME"

Chrome is one of the hardest and most stable metals known. It is ideal for use in food plants. This same type of plating is called for in many U. S. Navy specifications . . . especially on airplane parts.

Sodium Chloride, Sodium Nitrite, Sodium Nitrate, as well as strong caustic cleaning solutions, have little, if any, effect on BAKE-RITE CHROME TRAYS.

Subjected to a total of 300 hours of continuous salt spray test, compared to 24 to 48 hours' test for most plating finishes . . . (300 hours is the equivalent of about 3 years' actual use) . . . the chrome finish did not show any appreciable signs of wear or corrosion.



Profits Stay in

Basic Food Materials

Bake-Rite Chrome Tray and Liner

Contract

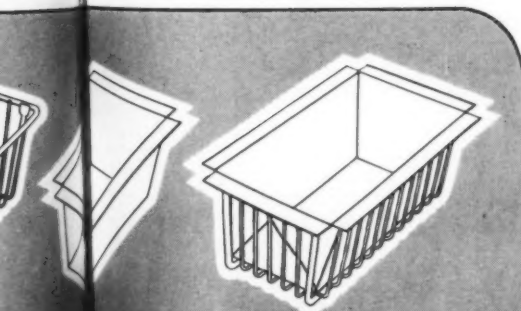
The elimination of the use of Paper Outer Pans has enabled us to **DRAMATICALLY REDUCE** the cost of **BAKE-RITE TRAY LINERS**.

We will lease you all of the **BAKE-RITE CHROME MEAT LOAF TRAYS** you need, when you purchase and use **BAKE-RITE TRAY LINERS** at these new, reduced prices. The trays are leased to you *without cost*, except for a nominal deposit.

The trays remain the property of Basic Food Materials, Inc., and are guaranteed unconditionally. If they do not perform to your entire satisfaction, return them, and your deposit will be cheerfully and promptly refunded.

Production of the Chrome Trays will be limited for the next few months. Write, wire or phone today for specimen contract, and complete details, or have one of Basic's representatives come to your plant and explain this unusual offer to you.

Deliveries will be made as promptly as possible. Get your reservation in early, so that you'll have ample trays and liners when you need them.



Send for the valuable, free
BAKE-RITE MEAT LOAF MANUAL
and
IDEA-OF-THE-MONTH BOOK

This handsome, sturdy manual comes to you in loose-leaf form, and contains complete instructions on the use of BAKE-RITE CHROME MEAT LOAF TRAYS AND LINERS for all types of meat loaves and specialties. Contains more than 100 "tested" formulas. Many new ones you've never seen.

In addition, each month we'll send you a top-notch, sales-stimulating "IDEA-OF-THE-MONTH" Formula, together with merchandising suggestions.

Keep it on your desk for ready reference.



Ready for release about February 1st, 1945.

BASIC FOOD MATERIALS, Inc.

806 Broadway • Cleveland 15, Ohio

Army Wants Canned Meats; Needs More Boneless Beef Now

Meat industry canning facilities will continue to be busy filling Army and other government needs, it was indicated this week when the Chicago Quartermaster Depot issued a notice stating that it will consider bids for certain canned meat items to April 30.

Officials of the Quartermaster Corps also reported this week that they need substantial additional quantities of Army style frozen boneless beef. The Army is requesting all beef packers subject to the set-aside order to offer as much as possible of the beef in frozen boneless form. The quantity which has been offered in recent weeks is less than half of that needed.

Canned meat items on which the Chicago Quartermaster Depot will consider bids for delivery to April 30 include:

Pork sausage links, 32-oz.; pork and corn, 6-oz.; pork sausage patties and apples, 6-oz.; hamburgers, 6-oz.; pork and apple sauce, 6-oz.; sliced bacon, 24-oz.; meat balls and spaghetti, 30- or 34-oz.; ham and raisin sauce, 34-oz.; ham and candied sweet potatoes, 34-oz.; chip steaks, 4 oz.; pork steaks, 4-oz.; fried ham, 4-oz.; chicken, solid pack, 3½-oz.; canned chop suey; beef and pork loaf, 4-oz.; corned pork loaf, 3¾- or 4-oz.; ham and eggs, 3¾-oz.; pork and whole egg, 3¾-oz.

In addition, the depot will consider bids for the following 12-oz. components of type C rations: meat and beans; meat and vegetable stew; ground meat and spaghetti; ham, eggs with potatoes; meat and noodles; pork and rice; frankfurters and beans; pork and beans; ham and lima beans; chicken and vegetables.

Lard Set-Aside Order

(Continued from page 13.)

coming down as fewer and fewer cuts and trimmings have been sent to the tank and some estimate that the average yield per hog may now be as low as 27 or 28 lbs. (average weight at seven markets was 241 lbs. for the week ended December 23). On this basis, the new order would call for a higher percentage of output than WFA figures indicate. In individual cases, the new order might require some packers to set aside a disastrously high percentage of their total production.

WFA reported this week that 155,156,000 lbs. of lard and 16,768,000 lbs. of pork fat were rendered in December.

CCC purchases of lard in December totaled 18,615,000 lbs. against 21,158,000 lbs. in November. Purchases for week ended January 6 amounted to 2,146,000 lbs. and for the week ended January 13 totaled 1,040,000 lbs.

It was learned this weekend that

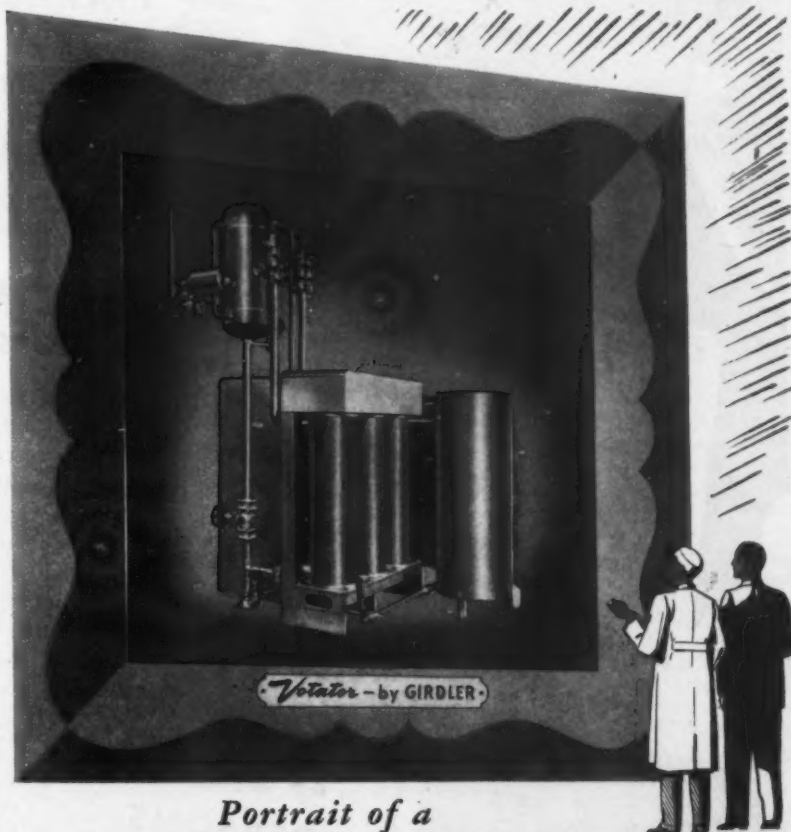
WFA has offered and probably sold 20,000,000 lbs. of off-condition P. S. lard at 11.04c f.o.b. Cincinnati to five soapers.

HOG SUPPORT TERMINATION

The War Food Administration stated this week that there was an error in its earlier announcement of the period during which price support for good to choice butcher hogs (200 to 270 lbs.) will be maintained on a basis of \$12.50, Chicago (see THE NATIONAL PROVISIONER of January 13, page 43). Instead of terminating on March 1, 1946, as announced last week, this support level will be maintained until March 31, 1946.

WHAT HAPPENS TO RILEY ON JANUARY 28 BROADCAST

Junior shows up with a new basketball about the time the housekeeping money disappears and immediately finds himself in hot water on the January 28 broadcast of the American Meat Institute's Sunday night radio comedy, "The Life of Riley," starring William Bendix. Junior protests his innocence, so Riley tries his hand at getting to the truth of the affair. As usual, he only succeeds in getting into trouble himself as Junior is vindicated. See your local newspaper for time and station.



Portrait of a SALES PROMOTION MACHINE

By revolutionizing lard production, the Votator has also revolutionized the sales promotion possibilities of lard.

Because the Votator's unique closed system chills, plasticizes, aerates, does everything in one continuous, automatic operation, under mechanical control, it produces lard with that snowy whiteness and smooth, creamy

texture which say extra value on sight—and furthermore, it does this in always the same positively uniform way. Unlike the days when all lard was "just lard," the Votator now makes it possible to sell up with your brand of lard, in terms of special quality.

Write to the Girdler Corporation, Votator Division, Louisville 1, Ky.

THE Votator
A GIRDLER PRODUCT

A CONTINUOUS, CLOSED LARD PROCESSING UNIT

*Trade Mark Registered U. S. Patent Office



**CANS ARE SO
TROUBLE-FREE**

*...ideal for
PACKAGING MEATS!*

**Cans don't break . . . they prevent spoilage . . .
make shipping, storing, selling easy**

• "Let me tell you why, as a meat packer, I prefer to pack meat in *cans* . . . and why cans prevent a lot of headaches for retailers and housewives, too.

"Cans don't break, so canned meats are ever so easy and economical to ship and handle. Because cans seal out air, processed meat in cans keeps at peak quality without spoiling.

"Furthermore, cans display effectively. Their smart labels and bright colors make brand recognition easy, and carry lots of sales appeal.

"Yes, sir...I've always preferred packaged meat in cans. So have retailers and housewives. We'll all hail the day when *more* meat products can be packed in steel-and-tin cans!"



4 MAJOR REASONS

**Why Housewives Prefer
Packaged Meat in Cans**

1. Meat in cans keeps better, longer.
2. Cans don't break, chip, split, or tear.
3. Cans are more convenient.
4. ...And more economical.

BIG AD CAMPAIGN PLUGS CANS!

Every month more than 30,000,000 printed messages about cans are read by families throughout the U.S.A. Full-page, full-color ads appear regularly in Sunday newspapers and ten national magazines to keep consumers thinking of the advantages of cans.

CAN MANUFACTURERS' INSTITUTE, INC., NEW YORK

How to Save Coal

(Continued from page 16.)

Sometimes a homemade water cooling system is used along with the clinker line effectively. One system is a series of jets projecting through the furnace walls at 6-in. to 12-in. spacing. From these, small streams of water trickle into the ashpit.

Exhaust steam blown into the ashpit is effective in preventing clinkers sticking to grates and dump plates in overfeed as well as underfeed stokers. Clinkering is a major cause of high ashpit loss. Loose, broken or warped grate bars are another cause.

Other important causes of high ashpit losses on traveling-grate stokers are segregation of coarse and fine coal, and coking characteristics of coal. Freer burning coals give lower ashpit losses. Often, adding water to coking coals improves both boiler capacity and efficiency by reducing ashpit and excess air losses.

Some years ago I spent much time experimenting with a low volatile coking coal on traveling grate stokers in New England. I found that by adding from 6 to 8 per cent free moisture to this coal (% in. x 0 slack) ashpit losses were cut in half with a marked increase in over-all efficiency.

With spreader stokers there may be a lot of carbon in the flyash. This carbon loss is apt to be higher in a lower ash strong-coking coal than in a higher ash free-burning coal. Steam jets properly placed in the furnace have been known to reduce materially the carbon in the flyash.

Carbon loss in the flyash from pulverized-coal-burning plants is largely a function of the fineness of the pulverization. Grind coal as fine as possible. Keep pulverizer in good repair, and avoid secondary combustion in tube banks. If possible keep the flame in the furnace.

What About Smoke?

Smoke is more of a nuisance than a waste of coal unless it is accompanied by CO in the flue gas. On the other hand, smoke is a good indication that CO is present and the gas should be analyzed for it. Even small percentages of CO reduce the boiler efficiency greatly, as shown in Table 3.

The CO₂ content of the gas should not be raised beyond the point where CO can be detected with the Orsat. Smoke itself is finely divided particles of carbon and ash. Smoke should be avoided, and in many cities this is required by law, yet remember that a clear stack may be wasting much larger quantities of coal than a smoky one. (Again refer to Table 3.)

All power men know the need to keep heating surfaces clean, inside and out, but some of us slip in actual application of this knowledge. As a matter of fact, are those soot blowers regularly used at least once each shift? Have you examined them lately? Are any of the elements warped or burned off, so that

TABLE 3—CARBON MONOXIDE LOSS, PERCENT

Heat losses resulting from CO in flue gas with varying amounts of excess air and CO₂, Illinois and West Virginia high-volatile coal.

EXCESS AIR	CO ₂ IN FLUE GAS	ILLINOIS COAL (68% carbon)				WEST VIRGINIA COAL (79% carbon)			
		CO: %				CO: %			
		0.25	0.50	1.00	1.50	0.25	0.50	1.00	1.50
125	8	1.7	3.3	6.3	9.0	1.7	3.4	6.4	9.1
100	9	1.6	2.9	5.7	8.1	1.6	3.0	5.8	8.2
80	10	1.4	2.7	5.1	7.4	1.4	2.7	5.2	7.6
65	11	1.2	2.4	4.8	6.7	1.2	2.4	4.8	6.9
50	12	1.1	2.2	4.4	6.3	1.1	2.3	4.4	6.4
40	13	1.1	2.1	4.0	5.9	1.1	2.2	4.1	6.0
30	14	1.0	2.0	3.8	5.5	1.0	2.0	3.8	5.6
25	15	.9	1.8	3.5	5.1	1.0	1.8	3.5	5.2

the steam is cutting a hole in a tube, which may fail at any time causing a major repair? Are the blowers located so they can really clean the soot and slag off the tubes?

You might as well insulate your boiler with asbestos as with soot and flyash. Have a look at your flue-gas temperature.

There isn't time here to discuss feedwater treatment, but you know that the thinnest coating of scale greatly reduces boiler efficiency and capacity. How much time and labor are you losing by cutting out boilers for scale removal? Are you sure you are using a good water-treating agent? If you have any scale at all you'd better have your raw and treated water tested by a competent chemist who can determine on the best treatment.

So far we have shown how to use less coal to make a given amount of steam. Now how about saving steam to save still more coal? Easiest shortcut is to use exhaust steam for heating boiler feedwater. For every 11 deg. F. that you raise feedwater temperature you reduce coal consumption 1 per cent if you heat the water with exhaust steam that would otherwise be wasted.

Use all the hot water returns you possibly can from heating systems and process. It may not be hard to increase the feed temperature from 10 to 25 deg. and that means saving half a ton of coal to a ton on every 50-ton car you burn. Sometimes, to use that additional temperature it may be necessary to raise the feedwater heater another 5 to 10 ft. above the feed pump. If you have more exhaust steam than you use for heating water or buildings, perhaps you can save by replacing a steam-driven pump or stoker engine with a motor. It is generally cheaper to use the motor than waste exhaust steam.

Lubricate all machinery to save coal and save machinery as well. In some older factories, as much as 40 to 50 per cent of the fuel for power is wasted in friction.

Stop all steam leaks. At 100-psi pressure a 3/32 in. hole wastes 15 tons of coal a year.

Out in the plant perhaps that cooker,

dryer or digester needs overhauling. It may be using too much steam. Check steam traps regularly; they may be leaking and some usually are. Some may be plugged, letting wet steam into your engines.

Check all steam and hot-water piping systems, heaters, pumps, soot blowers, blowdown valves, pump packing glands and safety valves. You may be wasting several tons of coal each month into thin air.

Are your steam pipes properly covered? Is covering tight? Repair loose or damaged covering. Saving the heat is saving the coal.

Other Points to Check

Does your turbine condenser show the proper vacuum? Is condenser tight and are tubes clean? Are exhauster pump or jets in working order? If not, they may waste a lot of coal.

Tests of steam turbines show a decrease in steam consumption of about 5 per cent for each inch of vacuum between 25 and 27 in., 6 per cent between 27 and 28 in., and 8 to 12 per cent between 28 and 29 in. Suppose you have an 800-hp turbine using about 10,000 lb. of steam per hr. at 28-in. vacuum. If the vacuum drops to 25 in., this machine uses about 1600 lb. more steam per hour, which requires 160 lb. more coal at a 10-lb. evaporation rate. Cleaning condenser tubes is a tough job sometimes, but you cannot afford not to keep them clean.

Many plants operating reciprocating engines have not indicated the engines for proper valve setting for years. Many of these engines are using from 25 to 50 per cent more steam than they should.

Study your plant load. Peak loads require a lot more coal. Study steam consumption and operating schedules of all machinery in engine room and plant. Enlist the aid of the plant superintendent and foremen in working out an operating schedule that gives the most uniform steam-flow chart possible. This will save coal, cast iron and steel, and brickwork, as well as a great deal of maintenance labor. Meanwhile steam costs will go down.

**"Savings that
put money in
your pockets!"**



**USE
STANDARD STRENGTH
GARLIC
& ONION**

Here is a way to improve your products and at the same time reduce your manufacturing costs! Garlic and Onion Juices are definitely more economical to use . . . labor costs are cut to a minimum (no peeling etc.) . . . market prices are more stable and shrinkage and spoilage during storage are practically eliminated. Not only will you realize a savings in costs but will also attain a product that is superior in quality! *Standard strength* Onion and Garlic Juices are dependable the year around . . . their usage assures a uniform, full, natural flavor and fine subtle aromas. Try them! Garlic, 1 gal.—\$2.50; Onion, 1 gal.—\$1.25.

★ For dehydrated food products where garlic and onion are used, genuine garlic oil and onion oil produce the best results.

**VEGETABLE
JUICES, INC.**

664-666 W. HUBBARD ST.
CHICAGO 10, • ILLINOIS

Better Combat Rations

(Continued from page 15.)

ground meat and spaghetti; pork and beans, and ham and lima beans. This list, of course, represents only the meat components of the menus. They are supplemented by such other essentials as biscuits, cereal, coffee product, chocolate drops, sugar, candy, jam, etc., to round out a well-balanced diet.

The revised—and revitalized—C Ration was given its first test this summer when two companies of troops on maneuver in Colorado lived on the new fare for three months. They reported it to their liking, "especially the meat items." This trial procurement also gave manufacturers a chance to establish their production setups and iron out any incipient bugs. The new C Ration, 27 per cent of which is solids, is now on active duty on many fronts and winning new popularity daily, according to CQD which checks such things very closely.

Another combat menu which has been improved in recent months is the "Ten-in-One" ration, which is designed to serve ten men one day, or five men two days. It consists of five different basic menus, which means that troops living on this diet have the same menu only at six-day intervals, which is about par for the average restaurant.

Noon Meal Weak Link

Heretofore, the weak link in the Ten-in-One ration was the noon day meal, known in the Army as dinner. This was due to the fact that the ration was aimed at feeding no less than groups of five. Patrols sent out during the day often travel in smaller parties than this, and even the larger units in advanced areas split up into small groups for mess during the day to reduce the possibility of casualties should an enemy shell strike among them. For this reason, K Ration, consisting primarily of potted meats in 4 oz. cans, was issued for mid-day consumption. It was not a particularly substantial meal for a hungry soldier.

Through the efforts of the Quartermaster Corps—again with the aid of the meat packing industry—K Ration has now been supplanted in this particular menu by a dinner which is an integrated part of Ten-in-One. It includes such tasty meat components as hamburger patties, pork and apple sauce, pork sausage patties with apples, pork and corn, and pork tenderloins. Because of certain current difficulties, this latter item has been temporarily replaced by beef and pork.

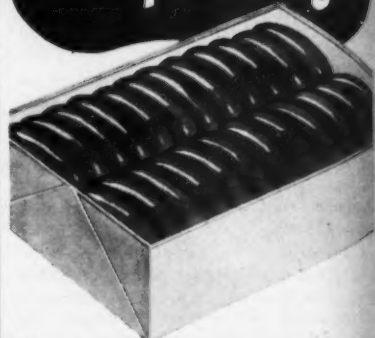
The manner in which the pork and apple sauce unit is prepared is of especial interest. Dehydrated apple nuggets (diced apple) are shipped to the meat packer where they are placed in 6-oz. cans with chunks of raw pork cut from fresh picnics or hams. The cans are sealed and sent to the retort where, during the cooking process, the juice from the pork is transferred to the diced apples, reconstituting them completely. The result is a delicious meal



**To Get
SAME
SIZE
SAME
STRENGTH**

By Actual Test*

**ask for
CUDAHY'S
Sheep Casings**



*When you ask for Cudahy's Sheep Casings—you get casings that have actually been tested for both strength and size. All Cudahy's selected casings undergo a rigid uniform test—are graded to a fraction of an inch by millimetric selection! So ask for Cudahy's selected casings to help cut breakage losses . . . get the exact diameter you specify . . . and make fine, smooth-looking sausage.

**Cudahy Offers You Tested Quality
and Also:**

Over 79 different sizes from which you may order! Whatever type or size sausage you make, Cudahy has the hog, beef or sheep casings you need—including fine imported casings.

Fast Branch Service—Still another reason for choosing Cudahy's casings! You get good fast service from one of Cudahy's many branches. Your orders are filled promptly from stocks on hand:

Choose Cudahy's casings of tested uniform size, strength, and quality.

THE CUDAHY PACKING CO.
221 NO. LA SALLE STREET, CHICAGO 1, ILLINOIS

as the writer can personally testify, having sampled it, along with many others, during a recent visit to the research laboratory. The same principle is employed in preparing the pork sausage patties and apples, although in this case the apples are partly reconstituted before cooking.

The morning and evening meals on the Ten-in-One Ration are also replete with tasty dishes. Included is dehy-

TYPICAL DAILY 10-IN-1 MENU

	No. of Units	Weight oz.
Army spread	2	3 3/4
Pork sausage links	2	32
Lima beans	2	30
Chow	10	3 1/4
Coffee product	2	1
Ham with raisin sauce	2	34
or		
Ham with candied sweet potatoes	2	34
Jam	2	11
Evaporated milk	2	6
Pineapple rice pudding	10	4
Biscuits	2	28
Premixed cereal	2	10
Sweet chocolate bar	10	2
Quota beverage	2	10
Salt	2	1
or	4	1 1/4
Sugar	2	6

In addition, Menu No. 5 (above), designed to serve ten men one day, includes a Partial Dinner Unit consisting of two packages of biscuits, one vanilla fudge, one package orange juice powder, 1 1/2 oz. sugar, one stick chewing gum or two sugar-coated gum tablets, and one can key. Also included in the complete menu are: 10 cigarettes, 50 matches, two can openers, 135 sheets toilet paper, one cake soap, 50 water purification tablets, and 20 paper towels.

drated corned beef hash, which is packed in 13-oz. cans. By adding 1 1/2 cans of water, the meat is reconstituted and sufficiently increased in volume to serve five men.

Specifications have also been written for improving K Rations. The meat components of this ration are planned to include pork steaks, chip beef steaks, fried cured ham, chop suey and boned solid-pack chicken, all in 4-oz. cans.

Although, as this article has sought to point out, the Army Quartermaster Corps has gone far in improving combat rations, it is doing equally fine work in all phases of the Army feeding program. When the war started, the Army was buying fewer than ten different canned meat products. At the present time there are approximately 66 different canned meat products available for procurement by the armed forces. Whether at home or abroad, on active duty at the front or serving behind the lines, the soldier of this war is eating well and often, and getting high quality meat—canned, fresh or frozen. And his okay is all the tribute wanted, both by the Quartermaster Corps and the meat packing industry which serves his needs.

TO EDIT ASRE JOURNAL

J. Mack Tucker, associate professor of mechanical engineering at the University of Tennessee, has been appointed editor of *Refrigeration Abstracts*, new publication of the American Society of Refrigerating Engineers. While only two issues a year are contemplated at present, an expansion to six annual issues is planned after the war.



a Symbol of Assurance—to you for positive product protection in transit or storage.

—to your customer for a uniform, newly packed freshness of the product.

Steri Sealed LINED STEEL CONTAINERS can be depended upon at all times for NO SPOILAGE, NO LEAKAGE, NO CONTAMINATION.

INLAND STEEL CONTAINER CO.
Container Specialists

4632 E. WENARD AVE., CHICAGO 35, ILLINOIS

Wilson Financial Report

(Continued from page 17.)

are included with sales, as in 1943."

Revealing that Wilson & Co. had been able "to supply more meat to our home front than the year before and at the same time provide our share of increased government needs," Wilson informed stockholders that "we do not believe that any cancellations of contracts for government foods will result in financial loss to the company in view of the nature of the products, and also because we are carefully anticipating the problems of war contract termination and settlement."

The report paid tribute to the 8,300 Wilson & Co. employees in the armed services, and expressed deep regret that "already we know that 111 of them will not be back, and that many more will be unable to return to our ranks."

The expectation that the civilian meat supply problem will become more acute was indicated in the report, particularly since hog production has been greatly reduced. The possible increase in beef processing in 1945, as a result of further liquidation of beef cattle in substantial numbers, will probably not be sufficient to offset the decrease in pork supplies, stockholders were advised. Veal production may be larger, but less lamb and mutton is likely, it was said. Large quantities of meat and meat products will continue to be needed for American fighting forces and their allies, the report added.

Directors of Wilson & Co. include Robert F. Carr, James M. Hopkins, Martin H. Kennelly, William L. Kleitz, Frederick M. Peyser, A. A. Sprague, Elmer T. Stevens, E. R. Tinker, Edward Foss Wilson and Thos. E. Wilson. Officers are: Chairman of the board, Thos. E. Wilson; president, Edward Foss Wilson; vice presidents, James D. Cooney, Frank K. Foss, J. A. Hamilton, W. S. Nicholson, Gerald B. Thorne and Harry J. Williams; comptroller, W. D. Hoffman; treasurer, P. W. Seyl; secretary and assistant treasurer, Geo. D. Hopkins; assistant comptroller, T. W. Bryant; assistant treasurer, B. Kaufmann; assistant secretaries, A. K. Gembick and C. R. Hariman.

TRADE POINT TABLE CHANGE

In Amendment 25 to Second Revised Supplement 1 to RRO 16, which became effective January 11, important sections of restrictive and definitive text on the official table of trade point values were amended as follows:

a) The text under the heading "veal (including kosher)" was amended by substituting the figures 5.0 for the figures 0.0 opposite the item "stew meat (shoulder)" in the group "fabricated veal cuts."

b) The text under the heading "sausage (items not covered in detailed chart)" is amended by deleting the words "chili con carne and" under item

"fresh, smoked, and cooked sausage."

c) Footnote No. 5 (beginning with the words "Percentages based on weights") is amended by deleting the second sentence (beginning with the words "To determine in what group") and substituting the following therefor: "To determine in what group sausage is, consider only foods covered by RRO 16 with a point value higher than zero."

d) The heading "meats in tin or glass containers" is amended by adding the words "including brick" at the end thereof.

SEES "FLOOD OF TIRES"

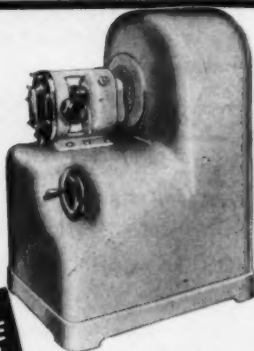
A "flood of tires in the spring" was predicted this week by Fred C. Crawford, former president of the National Association of Manufacturers, in testifying before a congressional committee on manpower. The tire situation is improving rapidly, Crawford said, attributing the present shortage to a lack of machines. "But that is coming along," he added.

Crawford's opinion is in direct opposition to that of most authorities, including the B. F. Goodrich Co., which has warned fleet operators that truck tires during the first quarter of 1945 will be in shorter supply than during the final three months of last year. This view is upheld by H. E. Batcheller, vice chairman, War Production Board, who said recently that tires are the "most critical of all war items."

*The latest and Modern Development
in Positive type ...*

SANITARY PUMP UNITS

A fully variable speed pump unit that is sanitary and at the same time compact ... can be furnished with any size Bump Pump in either sanitary or portable units. This deluxe model Bump Pump unit provides a 4 to 1 speed variation simply by turning the hand wheel on the front face of the unit. Special gear arrangements within the unit provide for this easy change in speed that is also an accurate speed.



**NEW
DELUXE
MODEL**

Principle of Operation



The gear and driving mechanism in the unit is all mounted on ball bearings and operates in sealed gear cases that are filled with oil, providing quiet and efficient operation. Standard motors without any special flanges or characteristics are used. Send now for new complete catalog describing this compact unit.

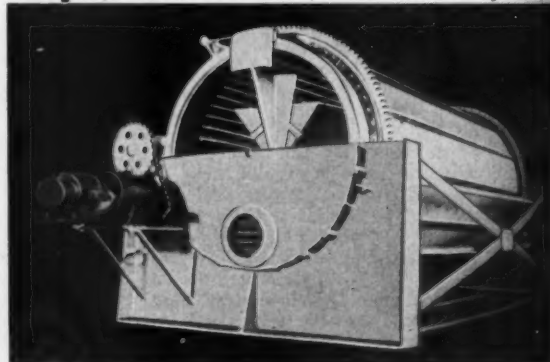
The Original Designer
and Manufacturer
who introduced BUMP
Pumps to the Industry

The BUMP PUMP CO. LA CROSSE WISCONSIN

THE NORTH SEWAGE SCREEN

★ Stops Pollution!

★ Saves By-Products!



- Prevents plugging of sewers and overloading sewage disposal plants
- Handles killing floor waste and paunch manure
- Built in sizes to fit your plant capacity

GREEN BAY FOUNDRY & MACHINE WORKS

401 So. Broadway, GREEN BAY, WISCONSIN
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DOES THIS WASTE OF MAN-HOURS EAT UP THE PROFITS IN YOUR PLANT?

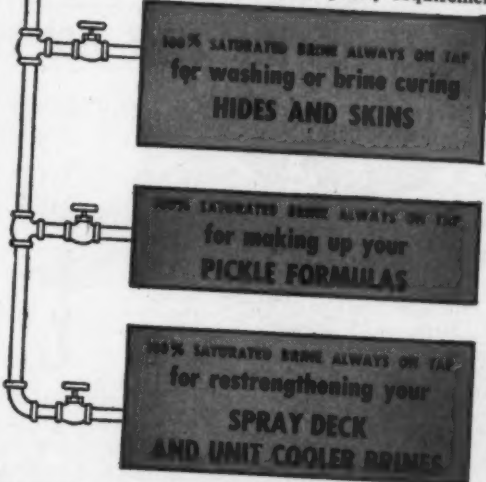
Follow this worker and count the steps wasted



AUTOMATIC FREE-FLOWING BRINE SAVES WASTE!



Look at these advantages the Lixator brings you. 100% saturated, free-flowing brine of crystal clarity! Economy in its gravity flow... in its mechanical perfection... in savings up to 20%... and in its utilization of economical Sterling Rock Salt! And remember—Lixate brine exceeds the most exacting chemical and bacteriological purity requirements.



The **LIXATE** *Process*
for making brine

INTERNATIONAL SALT COMPANY, INC.
Scranton, Pa.



A "MUST" IN HELPING YOU CUT COSTS—THIS FREE BOOKLET! The Lixate process for making brine is explained in fullest detail, simply and comprehensively, in this 36-page, fully illustrated booklet. It's studded with helpful diagrams, formulas, brine tables and illustrations of Lixator installations and requirements. There's a copy for you—without charge, and of course without obligation. Write today!

International Salt Company, Inc.
Dept. NP-1, Scranton, Pa.

☐ Send free copy of "The Lixate Process for Making Brine"

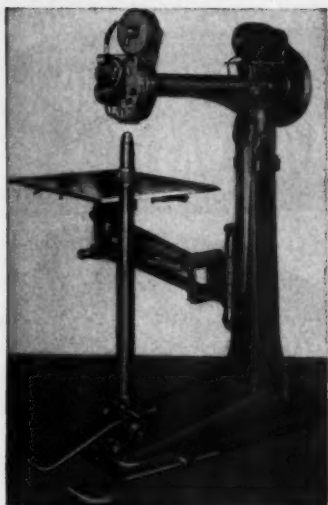
☐ Have your field engineer call

Name _____

Firm _____

City _____

State _____



Set Up for Bottom Stitching

Wire stitching both top and bottom provides a uniformly secure closure and gives added strength and rigidity to the case.

BLISS TOP AND BOTTOM STITCHER

This Combination Stitcher Performs
Two Important Shipping Operations:

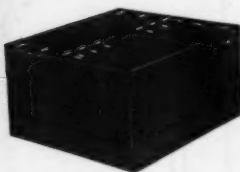
1. Wire stitches the tops of BLISS BOXES after they are filled.
2. Wire stitches the bottoms and tops of regular SLOTTED CONTAINERS.

Many packers have found this double duty Stitcher to be economical and practical in Filling and Shipping Departments where both the Bliss Boxes and regular Slotted Containers are filled and sealed.

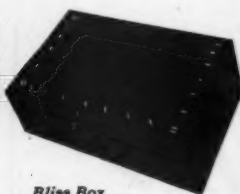
This stitcher is specially suitable in the smaller shipping departments where installation of separate top and bottom stitchers is not warranted.

Change from top to bottom stitching requires only a minute.

ASK FOR LITERATURE!



Regular Slotted Container
Wire Sealed



Bliss Box
Wire Sealed



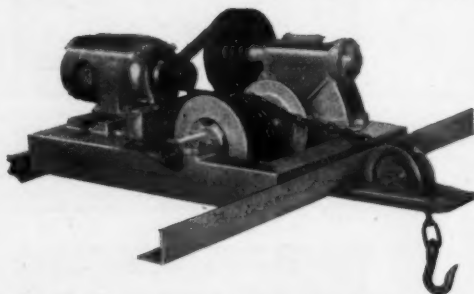
Set Up for Top Stitching

DEXTER FOLDER COMPANY

330 West 42nd St., New York 18, N. Y.

Chicago, 117 W. Harrison St. • Philadelphia, 357 Bourse Bldg. • Cincinnati, 1335 Paxton St.

"BOSS" ELECTRIC BEEF HOISTS



These hoists are rapidly replacing the old-time cumbersome friction hoists which served their purpose well enough prior to the development of this new type. Users cannot fail to see the marked improvement embodied in these electric hoists.

**Durability in construction
Simplicity in operation
Positive control while hoisting**

**Another proof that "BOSS" gives
Best Of Satisfactory Service**

The Cincinnati Butchers' Supply Co.

General Office: Helen & Blade Sts., Elmwood Place, Cincinnati, Ohio
Mail Address: P. O. Box D, Elmwood Place Station, Cincinnati 16, Ohio
824 Exchange Ave., U. S. Yards, Chicago 9, Ill.

LARD DEPARTMENT Cleaning at Low-Cost

Such lard department equipment as galvanized steel drums, wooden tubs, rendering kettles . . . all call for different cleaning procedures requiring specially designed materials if the job is to be done quickly, thoroughly . . . economically.

Oakite Composition No. 24 applied with the Oakite Solution-Lifting Steam Gun Model No. 384 is recommended in this important clean-up work to remove carbonized grease and other heavy tenacious deposits. Drums and tubs are easily cleaned with Oakite Composition No. 20.

Various Oakite materials and their proper use to shorten time and reduce cleaning costs are comprehensively described in a free 17-page Oakite Digest. Send for it today!

OAKITE PRODUCTS, INC., 20A THAMES STREET, NEW YORK 6, N. Y.
Technical Service Representatives in All Principal Cities of the United States and Canada

ASK US ABOUT CLEANING

Hog Dehairing Machines
Cutting Tables
Conveyors
Smoke House Drip Pans
Cutters, Grinders
Mixers, Kettles
Trolleys, All Types
Gambrel Sticks

OAKITE



CLEANING

PROVISIONS AND LARD *Weekly Review*

WFA DECEMBER BUYING BELOW MONTH EARLIER

Meat and meat food product purchases by the WFA for use by lend-lease, territorial emergency programs, Red Cross activities and other purposes were in smaller volume for December than for a month earlier. Less frozen pork, canned pork meat, frozen beef and veal and lard were taken, while purchases of cured pork meats were about the same as in November. Buying of fats and oils was on a much larger scale in the final month of the year than for a month earlier.

Cost of meat products for the month was \$29,795,722, compared with \$45,118,965 in November. Expenditures for the year totaled almost \$500,000,000.

	Quantity		F.O.B. Cost	
	Dec., lbs.	Jan. 1, thru Dec. 31, 1944, lbs.	Dec., 1944	Jan. 1, thru Dec. 31, 1944
Livestock and meat				
Pork, frozen	43,612,859	495,529,773	\$ 8,459,283	\$ 98,867,993
Pork, sweet pickled and salted	43,157,100	378,901,948	6,785,571	61,119,788
Pork, barreled	60,000	10,216,080	1,755	1,237,238
Pork, smoked		10,100,688		2,810,837
Beef and veal, frozen	1,074,800	33,744,988	277,008	7,061,659
Beef, cured		340,300		39,946
Lamb and mutton, frozen	9,147,277	48,111,160	1,114,902	6,810,814
Canned meats				
Pork	27,256,353	476,162,173	9,817,961	174,212,013
Beef	1,104,845	45,555,845	398,088	14,132,948
Meat food prod. and rations		6,707,918		2,140,187
Vienna sausage and potted meat		23,327,301		9,022,043
Dried sausage		328,800		128,763
Lard and rendered pork fat	18,614,600	808,777,157	2,807,349	114,038,671
Rendered beef suet		1,832,700		309,867
Hog casings	101,414	4,956,295	182,330	7,059,030
Synthetic casings, pieces		750,000		51,478
			\$ 29,795,722	\$499,123,295
Fats and Oils				
Oilseeds	1,800,000	73,674,459	282,600	11,485,488
Shortening	3,144,900	7,804,772	518,834	1,256,190
Corn oil	1,117	2,252	196	394
Cottonseed oil		22,138		3,941
Peanut oil	2,233	4,492	392	786
Soybean oil		100,026,343		13,270,053

Dec. Canned Meat, Sausage Volume Up Despite Lower Kill

NOTWITHSTANDING the fact that slaughter of hogs in December, 1944, was sharply under the comparable period of a year earlier, production of canned meats and sausage was greater than for the same period of 1943. The great demand by all government agencies for these products encouraged inspected packers to process a much larger than usual share of their slaughterings in the form of sausage and canned meat.

All kinds of sausage were produced in larger volume in December, 1944, than a year earlier, with the greatest increase in smoked and/or dried. Total output of sausage was 141,241,000 lbs. against output of 122,389,000 lbs. in December, 1943. Production for 1944 was slightly smaller than in 1943.

Canned meat output in December 1944, at 228,021,000 lbs. was considerably larger than the 195,418,000 lbs. produced a year earlier. Somewhat less pork was canned than during the same month of 1943, but production of all other classes, and especially soups, was

CUT-OUT RESULTS PRACTICALLY UNCHANGED THIS WEEK

(Chicago cost and prices, first four days of week.)

Slightly higher average costs for 220- to 240-lb. and 240- to 270-lb. butchers were offset this week by reductions in handling and overhead charges so that no change was registered in the cut-out results for these two weight ranges. Lighter hogs proved a little cheaper and the cut-

ting loss on this class was reduced slightly. However, all three weights continue deeply in the red with losses ranging from 90c to \$1.37 per cwt. The test illustrated here is only an example and packers should use their own cost and realization figures.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
		Value						Value						Value			
Pct.	Pct.	Price	per	per		Pct.	Pct.	Price	per	per		Pct.	Pct.	Price	per	per	
live	sn.	per	cwt.	cwt.		live	sn.	per	cwt.	cwt.		live	sn.	per	cwt.	cwt.	
wt.	yield	lb.	alive	sn.	yield	wt.	yield	lb.	alive	sn.	yield	wt.	yield	lb.	alive	sn.	yield
Regular hams	14.0	20.0	21.4	\$ 3.00	\$ 4.28	13.8	19.4	21.0	\$ 2.90	\$ 4.08		13.0	18.1	23.0	\$ 2.90	\$ 4.16	
Skinned hams	5.7	8.1	20.0	1.14	1.62	5.5	7.7	20.0	1.10	1.54		5.4	7.4	20.0	1.08	1.48	
Picnics	4.3	6.0	24.8	1.07	1.49	4.1	5.8	24.8	1.02	1.44		4.1	5.7	23.7	.97	1.36	
Loins (blade in)	10.1	14.5	23.3	2.35	3.38	9.9	13.8	21.8	2.16	3.01		9.7	13.4	20.7	2.01	2.73	
Bellies, S. P.	11.1	15.8	17.2	1.91	2.72	9.6	13.4	16.5	1.88	2.21		4.0	5.5	15.2	.61	.84	
Bellies, D. S.						2.1	3.0	14.0	.29	.42		8.6	12.0	14.0	1.30	1.68	
Fat backs						3.2	4.5	10.5	.34	.47		4.6	6.4	11.0	.51	.70	
Plates and jowls	2.9	4.2	10.3	.30	.48	3.1	4.2	10.3	.32	.48		3.5	4.8	10.3	.36	.50	
Raw leaf	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38		2.2	3.1	12.4	.27	.38	
P. S. lard, rend. wt.	12.9	18.4	12.8	1.65	2.36	11.4	15.8	12.8	1.46	2.02		10.4	14.5	12.8	1.38	1.86	
Sparrerie	1.6	2.3	16.0	.26	.37	1.6	2.3	15.5	.22	.31		1.6	2.2	12.0	.19	.26	
Regular trimmings	3.2	4.6	17.8	.57	.83	3.0	4.2	17.8	.53	.75		2.9	4.1	17.8	.52	.73	
Feet, tails, neckbones	2.0	2.9		.12	.17	2.0	2.8		.11	.15		2.0	2.8		.11	.15	
Offal and miscellaneous				.49	.70				.49	.69					.49	.68	
Credit for subsidy				1.30	1.86				1.30	1.82					1.30	1.81	
TOTAL YIELD AND VALUE	70.0	100.0		\$14.45	\$20.61	71.5	100.0		\$14.09	\$19.72		72.0	100.0		\$13.94	\$19.87	
Cost of hogs				\$14.65					\$14.75						\$14.75		
Condemnation loss				.08					.08						.08		
Handling and overhead				.60					.53						.48		
TOTAL COST PER CWT.				\$15.33					\$15.35						\$15.31		
TOTAL VALUE				\$14.45					\$14.09						\$13.94		
-Cutting margin				\$.90					\$1.26						\$ 1.37		
+Cutting margin					\$ 1.29					\$ 1.75						\$ 1.89	
+Margin last week				.98	1.83				1.26	1.75					1.37	1.89	
+Margin last week																	



For Schenectady

**45,000,000 Gallons Daily
From 9 Layne Units**

Late in 1942, Schenectady faced a water crisis. New war industries and increased population demanded more and more water. The old system was over-burdened. Reserve was diminishing a million gallons daily.

Layne was given a contract that covered wells, pumps, electrical equipment and other essential apparatus. Layne New York Company put full crews on the job and in record time completed two wells in time to prevent a crisis. Seven other wells and pumps were soon ready and in service, giving Schenectady 45,000,000 gallons of fine water daily—and at a saving of \$10,000 a year on operating cost.

Though constructed at extraordinary speed, operation was perfect and efficiency up to the guarantee. No other firm in America,—or perhaps in the entire world could have matched Layne's overall performance.

Layne Wells and Pumps are the world's finest in quality, efficiency, design and long life. For late literature address, Layne & Bowler, Inc. General Offices, Memphis 8, Tenn.

LAYNE PUMPS—fulfill every need for producing large quantities of water at low cost from wells, streams, mines or reservoirs. Send for literature.

AFFILIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark. • Layne-Atlantic Co., Norfolk, Va. • Layne-Central Co., Memphis, Tenn. • Layne-Northern Co., Milwaukee, Ind. • Layne-Louisiana Co., Lake Charles, La. • Louisiana Well Co., Monroe, La. • Layne-New York Co., New York City • Layne-Northwest Co., Milwaukee, Wis. • Layne-Ohio Co., Columbus, Ohio • Layne-Texas Co., Houston, Texas • Layne-Western Co., Kansas City, Mo. • Layne-Western Co. of Minnesota, Minneapolis, Minn. • International Water Supply Ltd., London, Ontario, Canada



**WELL WATER SYSTEMS
VERTICAL TURBINE PUMPS**

*MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

Meat placed in cure—	Dec. 1944 lbs.	Dec. 1943 lbs.	12 mos. 1944 lbs.	12 mos. 1943 lbs.
Beef	9,466,000	9,524,000	117,781,000	144,196,000
Pork	304,607,000	389,071,000	3,688,109,000	3,646,522,000
Smoked and/or dried—				
Beef	5,316,000	4,511,000	62,614,000	42,998,000
Pork	162,197,000	211,962,000	2,800,537,000	2,210,388,000
Sausage—				
Fresh (finished)	41,706,000	40,063,000	416,235,000	391,446,000
Smoked and/or dried	87,334,000	72,203,000	1,019,976,000	965,202,000
To be dried or semi-dried	12,201,000	10,124,000	142,191,000	144,900,000
Total sausage	141,241,000	122,389,000	1,488,402,000	1,519,728,000
Loaf, head cheese, chili con carne, jellied products, etc.	18,163,000	15,185,000	209,063,000	241,100,000
Bacon (sliced)	34,566,000	47,405,000	552,857,000	498,473,000
Cooked meat—				
Beef	2,531,000	3,226,000	32,923,000	26,841,000
Pork	34,013,000	43,013,000	486,679,000	382,098,000
Canned meat and meat food products—				
Beef	22,882,000	11,939,000	187,106,000	106,497,000
Pork	78,431,000	87,028,000	884,396,000	1,211,691,000
Sausage	20,704,000	20,353,000	229,024,000	238,000,000
Soup	30,364,000	29,852,000	304,533,000	218,200,000
All other	75,640,000	46,247,000	632,674,000	490,144,000
Total canned meat	228,021,000	195,418,000	2,236,817,000	2,269,482,000
Lard—rendered, refined	239,837,000	401,127,000	3,793,003,000	3,553,720,000
Pork fat—rendered, refined	27,224,000	35,404,000	355,647,000	341,520,000
Oil stock	7,960,000	11,650,000	126,262,000	145,300,000
Edible tallow	6,517,000	8,763,000	84,656,000	118,200,000
Compound containing animal fat	20,670,000	20,388,000	242,226,000	338,804,000
Oleomargarine containing animal fat	3,761,000	3,758,000	52,208,000	60,612,000
Miscellaneous	4,971,000	4,931,000	62,404,000	90,144,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

much larger. (Table immediately above.)

The great reduction in hog slaughter during the month greatly reduced output of lard and rendered pork fat. Processing totals of most other items were also smaller than a year earlier.

Totals for 1944 show that bacon output reached a new all-time high during the year. Slightly smaller volumes of sausage and canned meats were produced in 1944 than in 1943.

Supply and demand was pretty well matched in the by-products market this week. A fair volume of meat scraps moved at the ceiling. A range of prices continues to be quoted on dry rendered tankage with sales reported at all quotations.

PANAMA LIVESTOCK

There were 29,130 cattle and 22,153 hogs slaughtered in the Republic of Panama in the first six months of 1944, according to official statistics. For the first six months of 1944, imports included 250,566 kilograms of fresh beef and 128,316 kilograms of pork.

Jan. 1 Pork Storage Near Lowest for Date

STORAGE stocks of pork in the U. S. on January 1 were second smallest on record for that date, the Department of Agriculture reported this week. Holdings at 373,205,000 lbs. were only 55,150,000 lbs. larger than on December 1, and compared with a January 1 five-year average of 519,778,000 lbs. Ordinarily the gain in storage stocks during December is one of the sharpest of the winter slaughter period.

Small gains were registered in all types of pork held in storage during the month of December. Frozen pork on January 1 totaled 134,935,000 lbs., a gain of about 28,000,000 lbs. over a month earlier. D.S. pork in cure and cured totaled 76,003,000 lbs., compared with 60,130,000 lbs. a month earlier and S.P. pork in cure and cured totaled 162,267,000 lbs., an increase of about 11,000,000 lbs.

Although cattle slaughter in December set a new record, the broad demand

(Continued on page 50.)

PATENTS • TRADE-MARKS • COPYRIGHTS

**Protect YOUR EQUIPMENT, PRODUCTS
and PROCESSES by patenting:**



1. Inventions relating to equipment and combinations thereof.
2. Inventions relating to new products.
3. Inventions relating to new processes and compositions of matter.
4. Protect your trade-marks by registration in the United States Patent Office.
5. Copyright your new labels, display prints and advertising matter.

We shall be pleased to advise you concerning the manner in which you can successfully secure any of this industrial protection mentioned above. We will send free, upon request, a copy of our booklet concerning patents, trade-marks and copyrights.

LANCASTER, ALLWINE & ROMMEL
468 BOWEN BUILDING WASHINGTON, D. C.
Established 1915

r mos. 7500
 lbs.
 48,100,000
 546,522,000
 42,900,000
 210,000,000
 591,445,000
 985,320,000
 144,000,000
 519,700,000
 241,100,000
 478,070,000
 23,641,000
 382,000,000
 109,407,000
 211,000,000
 235,000,000
 218,200,000
 480,144,000
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20, 1945



Another Leading Refrigeration User Assures Better Corkboard Bonding and Sealing With **ENAMELITE**

The main plant of the Merchants Re-
 frigerating Company in New York City
 recently made another large installation
 using Enamelite to bond and seal corkboard
 to the walls of refrigerated cold storage
 rooms. Many carloads of Enamelite were
 used on this job and in other Merchants
 plants in the New York Metropolitan area.

The insulation contractor was United Cork
 Companies, New York City, with P. B.
 Christensen vice-president and chief engineer
 for the user.

Here's another example of the wide ac-
 ceptance of Enamelite, for over 15 years the
 superior asphaltic mastic compound used as

an adhesive cement to set insulation, and as
 a waterproof finish on exposed surfaces.
 Enamelite assures perfect bonding and seal-
 ing, effectively preventing infiltration of
 moisture into cork walls. The result is more
 efficient refrigeration, lower maintenance ex-
 pense, and longer insulation life.

Enamelite is completely waterproof, acid
 and brine resisting. As it is used cold, it
 avoids the fire hazard of heating conventional
 asphalt compounds.

It will pay you to obtain full information
 on all the advantages of Enamelite in assur-
 ing better bonding and sealing and longer
 insulation life. Write today for free booklet.



PRESSTITE ENGINEERING COMPANY

3966 Chouteau Avenue • St. Louis 10, Missouri

"Tortoise Salt" VS **"Hare Salt"**

A DIFFICULT PROBLEM in selling Diamond Crystal Salt is the apathy of food technologists and salt buyers toward salt. Too often they say, "Oh, well, salt is salt."



Take solubility: In salting butter, salt must dissolve with lightning speed. If the butter fat is on the soft side—lacking in body—at certain seasons, butter salt must dissolve so quickly that over-working is avoided. Otherwise, the butter may lose its desirable physical properties and become mottled or marbled—and may lose its moisture, become leaky. Yet, if the salt is not properly dissolved, the butter may be gritty. On the other hand, in salting cheese, slow solubility of salt is highly important. Otherwise, salt is lost in whey, producing undersalted cheese.



To meet these problems, we have set up definite solubility standards for Diamond Crystal Salt. Our Diamond Crystal Butter Salt, for example, dissolves completely in water at 65° F. in less than 9.8 seconds—average rate, 9.2 seconds. Yes, you can depend on Diamond Crystal products, manufactured under strict quality-control standards for solubility rate.



NEED HELP? HERE IT IS!

If salt solubility enters into your processing, drop a line to our Technical Director. He will be glad to recommend the correct grade and grain of Diamond Crystal Salt for best results in your plant. Diamond Crystal, Dept. I-6, St. Clair, Michigan.

DIAMOND CRYSTAL
ALBERGER
PROCESS **SALT**

MEAT AND SUPPLIES PRICES *Chicago*

WHOLESALE FRESH MEATS

*Carcass Beef	
Week ended January 17, 1945	
per lb.	
Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	20
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, com. & gd., all wts.	17%
Hindquarters, choice	23
Forequarters, choice	18%
Cow hq., commercial	19
Cow foreq., commercial	18%

*Beef Cuts	
Steer, hfr., sh. loin, choice	32%
Steer, hfr., sh. loin, good	30%
Steer, hfr., sh. loin, com.	25%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	25%
Cow, sh. loin, util.	22%
Steer, hfr., round, choice	22%
Steer, hfr., round, good	21%
Steer, hfr., rd., commercial	19%
Steer, hfr., rd., utility	16%
Steer, hfr., loin, choice	29%
Steer, hfr., loin, good	28%
Steer, hfr., loin, commercial	23%
Cow, loin, commercial	23%
Cow, loin, utility	19
Cow round, commercial	20
Cow round, utility	16%
Steer, hfr., rib, choice	24%
Steer, hfr., rib, good	23%
Steer, hfr., rib, commercial	18%
Steer, hfr., rib, utility	18%
Cow rib, commercial	21%
Cow rib, utility	18%
Steer, hfr., sir., choice	27%
Steer, hfr., sir., good	24%
Steer, hfr., sir., com.	21%
Steer, hfr., cow flank	18%
Cow, sirloin, commercial	21%
Cow, sirloin, util.	18%
Steer, hfr., flank steak	23%
Cow, flank steak	22%
Steer, hfr., reg. chk., choice	30%
Steer, hfr., reg. chk., good	19
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., utility	15%
Cow, reg. chk., commercial	17%
Cow, reg. chuck, utility	15%
Steer, hfr., c. e. chk., choice	18%
Steer, hfr., c. e. chk., gd.	17%
Steer, hfr., c. e. chk., com.	16%
Steer, hfr., c. e. chk., utility	14%
Cow, c. e. chk., commercial	16%
Cow, c. e. chk., utility	14%
Steer, hfr., fore Shank	12%
Cow fore Shank	12%
Steer, hfr., brisket, choice	17
Steer, hfr., brisket, good	15
Steer, hfr., brisket, com.	15
Steer, hfr., brisket, utility	15
Cow, br., commercial	14%
Cow, br., util.	14%
Steer, hfr., back, choice	21%
Steer, hfr., back, good	17
Cow back, commercial	18%
Cow back, utility	16%
Steer, hfr., arm chk., choice	19
Steer, hfr., arm chk., good	18
Cow arm chk., commercial	17
Cow arm chk., utility	16%
Steer, hfr., sh. pl., gd. & ch.	14%
Steer, hfr., sh. pl., com. & util.	13%
Cow sh. pl., commercial	13%
Cow sh. pl., utility	13%

*Lamb	
Choice lamb	2000
Good lamb	1900
Medium lamb	1800
Choice hindsaddle	2000
Good hindsaddle	1900
Choice fores	2100
Good fores	2000
*Lamb tongues, Type A	145

**Mutton	
Choice sheep	1300
Good sheep	1200
Choice saddles	1300
Good saddles	1200
Choice fores	1400
Good fores	1300
Mutton legs, choice	1400
Mutton loins, choice	1300

*Fresh Pork and Pork Products	
Reg. p. loins, und. 12 lbs. av.	23%
Picnics	21%
Tenderloins, 10-lb. cartons	21%
Tenderloins, loose	20%
Skinned shldrs., bone in	21%
Spareribs, under 3 lbs.	19%
Boston butts, 4/5 lbs.	21%
Boneless butts, c. t.	20%
Neck bones	4
Pigs' feet	4
Kidneys	18
Livers, unblemished	18
Brains	18
Ears	6
Snouts, lean out.	6
Snouts, lean in.	7%
Heads	8%
Chitterlings	8%
Tidbits, hind feet	8%

*Quot. on pork items include add. 50c per cwt. for Zone 3, minus 25c per cwt. for sales in lots under 5,000 lbs.

*Vinegar Pickled Products	
Pork feet, 200-lb. bbl.	31.00
Reg. trips, 200-lb. bbl.	27.00
Honey, trips, 200-lb. bbl.	31.00

*Barreled Pork and Beef	
Clear fat back pork:	
70-80 pieces	32.00
80-100 pieces	31.00
100-125 pieces	30.00
Cl. plate pork, 25-35 pcs.	28.00
Brisket pork	28.00
Plate beef, 200 lb. bbls.	32.00
Ex. plate beef, 200 lb. bbls.	34.00

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

*Beef Products	
Brains	74
Hearts, cap off	15%
Tongues, fresh or frz.	12%
Tongues, can., fr. or frz.	16%
Sweetbreads	23%
Ox-tails, under 1/2 lb.	8%
Tripe, scalded	4%
Tripe, cooked	8%
Livers, unblemished	23%
Kidneys	11%

*Veal Products	
Brains	9%
Calif. livers, Type A	49%
Sweetbreads, Type A	59%

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim. (50% fat)	17%
Sp. lean pork trim. 85%	23%
Ex. lean pork trim. 95%	29%
Pork cheek meat	10
Pork livers, unblemished	10
Boneless bull meat	11%
Boneless chucks	11%
Shank meat	11%
Beef trimmings	11%
Dressed canners	11%
Dressed cutter cows	11%
Dressed bologna bulls	11%
Pork tongues	11%

*Quoted below ceiling.

DRY SAUSAGE

Corral, ch., in hog bungs.....	58
Thariger	51
Farmer	41
Halsbier	54
R. C. salami, n.c.....	32
Genoa style salami, ch.....	63
Pepperoni	50 1/2
Mortadella, n. c.....	25
Cappicola (cooked)	45 1/4
Proscutto hams	38 1/4

DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings.....	29 1/4
Pork sausage, bulk.....	29 1/4
Frankfurter, in sheep casings.....	28 1/4
Frankfurter, in hog casings.....	25 1/4
Bologna, nat. casings.....	23 1/4
Bologna, art. casings.....	22 1/4
Liver sausage, fr. hog casings.....	21 1/4
Liver sausage, fr. hog casings.....	22 1/4
Head cheese	20
New Eng., nat. casings.....	35 1/4
Mixed lunch, nat. casings.....	25 1/4
Turkey and blood.....	24
Some	20
Polish sausage	28 1/4

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

	Cwt.
Nitrate of soda (Chgo. w'heas) ..	8.75
is 425-lb. bbls., del. N. Y.:	
Salt peter, n. ton, f.o.b. N. Y.:	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rid. gran. nitrate of soda.....	4.00
Pure rid. powdered nitrate of	
salt, in min. car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.90
Sugar.....	
Raw, 96 basis, f.o.b.....	3.74
New Orleans	
Standard gran., f.o.b. refiners	
(5%)	5.50
Packers' curing sugar, 250 lb.	
bags, f.o.b. Reserve, L.A.,	
less 2%	5.15
Dextrose, in car lots, per cwt.,	
(cotton)	4.90
In paper bags	4.75

SPICES

	bags, bales.	Whole Ground
(Basis Chgo., orig. bbls.)		
Allspice, prime	26	30
Resifted	27	31
Chili pepper		41
Powder		41
Cloves, Amboyne	40	46
Zanibar	23	28
Ginger, Jam., unbl.....	51 1/2	35 1/2
Mace, fcy, Banda.....	1.05	1.19
East Indies	95	1.10
M. & W. I. Blend.....		85
Mustard flour, fcy.....		34
No. 1		22
East Indies	50	61
Nutmeg, fcy, Banda.....	55	63
M. & W. I. Blend.....		53
Paprika, Spanish		55
Pepper, Cayenne		32
Red No. 1		34
*Black Malabar	11	15
*Black Lampong.....	12 1/2	13 1/2
Pepper, wh. Sing.....		
Mustok		
Packers		15 1/2

*Nominal quotations.

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to	
1 1/2 in., 180 pack.....	17 @ 20
Domestic rounds, over	
1 1/2 in., 140 pack.....	35 @ 38
Export rounds, wide,	
over 1 1/2 in.....	45 @ 46
Export rounds, medium,	
1 1/2 to 1 1/2 in.....	25 @ 30
Export rounds, narrow,	
1 1/2 in. under.....	30
No. 1 weasands.....	5 @ 6
No. 2 weasands.....	4
No. 1 bungs.....	16 @ 18
No. 2 bungs.....	10 @ 12
Middle sewing, 1 1/2 @	
2 in.....	50 @ 60
Middles, select, wide, 2 @	
2 1/2 in.....	00 @ 05
Middles, select, extra,	
2 1/2 x 2 1/2 in.....	95
Middles, select, extra,	
2 1/2 in. & up.....	1.25
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat.....	7 1/2 @ 9
10-12 in. wide, flat.....	5 @ 8 1/4
8-10 in. wide, flat.....	2 1/2 @ 3 1/2
6-8 in. wide, flat.....	2 @ 2 1/2
Hog casings:	
Extra narrow, 29 mm. &	
in.....	2.25 @ 2.35
Narrow mediums, 29 @ 32	
mm.....	2.25 @ 2.35
Medium, 32 @ 35 mm.....	1.85 @ 2.00
English, medium, 35 @ 38	
mm.....	1.65 @ 1.80
Wide, 39 @ 43 mm.....	1.35 @ 1.45
Extra wide, 43 mm.....	1.45 @ 1.60
Export bungs	22
Large prime bungs.....	18 @ 20
Medium prime bungs.....	11 @ 12
Small prime bungs.....	8 @ 9
Middles, per set.....	20 @ 21

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway seed	88	96
Cominos seed	23	26
Mustard sd., fcy, yel.....	25	..
American	14	..
Marjoram, Chilean.....	38	44
Oregano	13	17

OLEOMARGARINE

White domestic vegetable.....	19
White animal fat.....	16 1/4
Water churned pastry.....	18 1/2
Milk churned pastry.....	18 1/2
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil,	
in tank cars, del'd Chicago.....	14.63
Yellow, deodorized, salad or win-	
terized oil, in tank cars, del'd	
Chicago	15.03
Raw soap stocks:	
Cents per lb. div'd. in tank cars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast.....	3 1/2
East	3
Corn foots, basis 50% T.F.A.	
Midwest	3 1/2
East	3
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast.....	3 1/2
East	3 1/2
Soybean oil, in tanks, f.o.b.	
mills, Midwest	11 1/2
Corn oil, in tanks, f.o.b. mills.....	12 1/2

Manufacturer to jobber prices, f.o.b.

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CONTROL PLAN USE-
ADLER STOCKINETTES

ADLER Stockinettes do their job perfectly because they are quality controlled by rigid inspections during their entire manufacture. They're made of best selected cotton—in sizes readily adaptable to the piece of meat to be covered. Come packed in cartons or new burlap only. The best protection for best meats.

★ While the Armed Forces and lend-lease are taking most of our present production, we should like to discuss your needs for the future. Won't you get in touch with us?

Fred C. Bahr
222 W. ADAMS ST., CHICAGO, ILL.



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THE ADLER CO.
CINCINNATI 14, OHIO

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Canadian Plant, Windsor, Ontario

**STOCKINETTE BAGS
PROTECT BEST**

BEEF - VEAL - PORK

VICTORY

BEEF SHROUDS

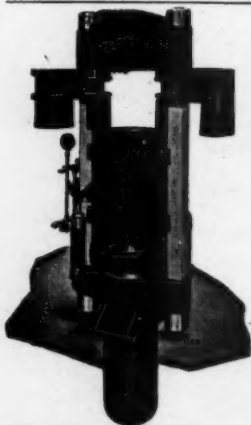


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Specializing in Trucking
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Throughout New York
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PURER GREASE
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**The French Oil Mill
Machinery Company**

Piqua

Ohio

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	15

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer, hfr., tri., good.....	20 1/4
Steer, hfr., tri., commercial.....	19 1/4
Steer, hfr., tri., utility.....	17 1/4
Steer, hfr., reg. ch., choice.....	24
Steer, hfr., reg. ch., good.....	22 1/4
Steer, hfr., reg. ch., commercial.....	21 1/4
Steer, hfr., reg. ch., utility.....	18 1/4

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	22 1/4
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fr., 12 lbs. dn.....	23 1/4
Shoulders, reg.....	20 1/4
Butts, reg., 4/8 lbs.....	24 1/4
Hams, reg., under 14 lbs.....	22
Hams, skinned fresh, under 14 lbs.....	24
Picnics, fr., bone in.....	19 1/4
Pork trim., ex. lean.....	30 1/4
Pork trim., reg.....	17 1/4
Spareribs, med.....	13 1/4

	City
Pork loins, fr., 10/12 lbs.....	26 1/4
Shoulders, reg.....	21 1/4
Butts, boneless, C. T.....	31
Hams, reg., und. 14 lbs.....	24 1/4
Hams, skind., und. 14 lbs.....	25 1/4
Picnics, bone in.....	19 1/4
Pork trim., ex. lean.....	31 1/4
Pork trim., reg.....	19 1/4
Spareribs, med.....	19
Boston butts, 4/8 lbs.....	27 1/4

*COOKED HAMS

Ckd. hams, skin on, fattd., 8/dn.....	43
Ckd. hams, skinless, fattd., 8/dn.....	46 1/4

*SMOKED MEATS

Reg. hams, under 14 lbs.....	25
Reg. hams, 14/18 lbs.....	27 1/4
Skd. hams, under 14 lbs.....	24 1/4
Skd. hams, 14/18 lbs.....	26
Skd. hams, over 18 lbs.....	25
Picnics, bone in.....	20 1/4
Bacon, west., 8/12 lbs.....	20 1/4
Bacon, city, 8/12 lbs.....	20
Beef tongue, light.....	21
Beef tongue, heavy.....	21

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in.	
Jan. 17, under 80 lbs.....	\$13.85
81 to 90 lbs.....	13.80
100 to 119 lbs.....	13.80
120 to 136 lbs.....	13.71
137 to 153 lbs.....	13.60
154 to 171 lbs.....	13.50
172 to 188 lbs.....	13.37

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS,
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, JANUARY 18, 1945
Top figures represent O.F.A.
ceilings.

REGULAR HAMS

Fresh or Frozen	S.P.
9-10	21 1/2
10-12	21 1/4
12-14	21 1/4
14-16	20 3/4

BOILING HAMS

Fresh or Frozen	S.P.
16-18	20 1/4
18-20	19 1/4
20-22	19 1/4

SKINNED HAMS

Fresh or Frozen	S.P.
10-12	22 1/4
12-14	22 1/4
14-16	22 1/4
16-18	22 1/4
18-20	21 1/4
20-22	21 1/4
22-24	21 1/4
24-26	21 1/4
26-28	21 1/4
28-30	21 1/4
30/32	21 1/4

PICNICS

Fresh or Frozen	S.P.
4-6	19 1/4
6-8	19 1/4
8-10	19 1/4
10-12	19 1/4
12-14	19 1/4

Short shank 1/4c over.

BELLIES

(Square Cut Seedless)	Fresh or Frozen	Cured
6-8	17 1/4	18 1/4
8-10	16 1/4	17 1/4
10-12	15 1/4	16 1/4
12-14	15 1/4	16 1/4
14-16	15 1/4	16 1/4
16-18	14 1/4	15 1/4

D. S. BELLIES

	Clear	Rib
15-20	14 1/4	14 1/4
20-25	14 1/4	14 1/4
25-30	14 1/4	14 1/4
30-35	14 1/4	14 1/4
35-40	14 1/4	14 1/4
40-50	14 1/4	14 1/4

GREEN AMERICAN BELLIES

16-20	13 1/4
20-25	13 1/4
25 and up	13 1/4

FAT BACKS

Green or Frozen	Cured
6-8	10 1/4
8-10	10 1/4
10-12	10 1/4
12-14	10 1/4
14-16	10 1/4
16-18	11 1/4
18-20	11 1/4
20-25	11 1/4

OTHER D. S. MEATS

Fresh or Frozen	Cured
Regular plates	10 1/4
Clear plates	9 1/4
Jowl butts	9 1/4
Square jowls	11

FUTURE PRICES

MONDAY, JAN. 18, THROUGH
FRIDAY, JAN. 19, 1945

LARD

Jan.	No bids or offerings
Mar.	No bids or offerings
May	No bids or offerings
July	No bids or offerings

WEEK'S LARD PRICES

Prices of prime steam lard:

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Jan. 15	13.80	12.80b	12.75n
Jan. 16	13.80	12.80b	12.75n
Jan. 17	13.80	12.80b	12.75n
Jan. 18	13.80	12.80b	12.75n
Jan. 19	13.80	12.80b	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.05
Leaf, kettle rend., tierces, f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.55
Shortening, tierces, c.a.f.	16.50

EASTERN FERTILIZER MARKETS

New York, Jan. 17, 1945

By-product markets were active and strong with sales of cracklings at \$1.15, f.o.b. New York, and sellers asking \$1.20. Some producers feel the market will go to the full ceiling of \$1.25 shortly. Wet rendered tankage sold at \$5.25, f.o.b. New York, with additional offerings at this figure.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports	\$29.20
Blood, dried, 16% per unit	5.53
Unground, fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory	4.75 & 10c
Fish meal, foreign, 11 1/2% ammonia, 10% B. P. L., c.i.f. spot	55.00
January shipment	55.00
Fish scrap (acidulated), 7% ammonia, 8% A. P. A., f.o.b. fish factories	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	30.00
In 200-lb. bags	32.40
In 100-lb. bags	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk	4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	5.25

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42.00
Bone meal, raw, 4 1/2% and 50%, in bags, per ton, f.o.b. works	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.65

Dry Rendered Tankage

45/50% protein, unground....\$ 1.20

CALIF. SLAUGHTER

State-inspected kill of live-stock for December 1944:

	No.
Cattle	14,441
Calves	18,692
Hogs	13,962
Sheep	17,446

Meat food products produced during the month were:

	Lbs.
Sausage	1,811,768
Pork and beef	2,097,583
Lard and substitutes	151,166
Total	4,060,517

HONEY BRAND
Hams - Bacon
Dried Beef

HYGRADE'S
Beef - Veal
Lamb - Pork

HYGRADE'S
Frankfurters in
Natural Casings

HYGRADE'S
Original West
Virginia Cured Ham
Ready to Serve

QUALITY
HYGRADE
DOMINATES

CONSULT US
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OR SELLING

EXECUTIVE OFFICES
HYGRADE FOOD PRODUCTS CORP.
30 Church Street, New York, N. Y.

Right

— SIZE
— QUALITY
— PRICE

SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—There has been no decided change in the condition of the tallow and grease market. Supplies continue to run far short of needs and production is considerably lighter than at the same time last year. There are rumors of some changes in government controls, but officials have denied that any revisions will be made in the near future. The grease market is in a much tighter position than the tallow market. Hog slaughter continues to run about 25 per cent under a year ago, which compares with the reduction in the spring pig count of 1944. This reduction is expected to continue for the balance of the winter and may be even more severe next spring. Tallow output is light due to the small number of long fed steers now being killed.

Even though market conditions were tight, almost every grade of tallow and grease appeared on the selling list this week. Fancy tallow was reported at 8½¢; choice, 8¼¢; special, 8½¢, and lower grades all at full ceiling rates. Grease sales included A-white at 8½¢; B-white, 8¼¢, and other grades all at respective ceilings. All prices are f.o.b. shipping point.

STEARINE.—This market continues on a nominal basis. Production is reported to be very light and practically nothing is offered on the market. Quotations remain at ceiling levels for all grades.

NEATSFOOT OIL.—Prices quoted at ceiling and offerings practically nil.

OLEO OIL.—No trading in any volume reported, with quotations nominal at ceiling prices.

GREASE OILS.—Trading is moderate to light with prices showing no change. Movement is reported for practically all types of oil. No. 1 oil is 14¢; prime burning, 15¼¢, and acidless tallow oil, 13¼¢.

VEGETABLE OILS

Recent government reports on supply conditions have definitely been on the bullish side and trade members feel that the various vegetable oils will be on the firm side for many months to come, regardless of war developments. The government has warned that production of fats and oils this year will be far under last year and with demand as broad as ever, there will be a continued shortage in the market for a long time. There was nothing in the way of news this week to ease the tight situation and all prices remained at ceiling levels with demand very strong for all offerings. Lend-lease deliveries of fats and oils during December amounted to 18,603,385 lbs., while during 1944 a total of 457,111,242 lbs. was delivered for shipment overseas.

SOYBEAN OIL.—The market has been extremely tight again this week. There was a moderate amount of trading for shipment in the latter half of the year, but some processors are sold out for the greater part of 1945 at the present time. Most of the selling is as of the ceiling price at time of shipment.

PEANUT OIL.—Crushings are reported to be moderate but practically all oil is going on previous commitments. Offerings will be light until government controls are eased, trade members report.

OLIVE OIL.—The eastern olive oil trade is watching closely for news relative to the progress of the cargo of Spanish olive oil, which is headed toward an eastern U. S. port. Demand continues good on domestic oil but supply is limited and offerings nil.

COTTONSEED OIL.—Cottonseed oil consumption for the month of December was reported to be 237,488 barrels, as compared with 272,388 barrels in November and 246,175 barrels a year earlier.

BY-PRODUCTS MARKETS

Supply and demand were pretty evenly matched this week. A good movement of meat scraps was reported at ceiling prices. Dry rendered tankage is still on a range of prices with sales reported at all levels, including the ceiling.

Blood

	Unit	Amount
Unground, loose	15.00

Digester Feed Tankage Materials

Unground, per unit ammo.....	10.00
Liquid stick, tank cars.....	15.00
†Quoted delivered mid-west point basis.	

Packinghouse Feeds

	Carload	Per ton
65% digester tankage, bulk.....	75.00	75.00
60% digester tankage, bulk.....	71.00	71.00
55% digester tankage, bulk.....	65.00	65.00
50% digester tankage, bulk.....	60.00	60.00
45% digester tankage, bulk.....	54.00	54.00
50% meat, bone meal scraps, bulk.....	70.00	70.00
†Bloodmeal	80.00	80.00
Special steam bone-meal.....	50.00	50.00
†Based on 15 units of ammonia.		

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50.....	33.00@36.00
Steam, ground, 2 & 20.....	33.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	3.35@4.00
Bone tankage, unground, per ton.....	30.00@31.00
Hoof meal	4.25@4.50

Dry Rendered Tankage

	Per unit
**Hard pressed and expeller unground	
55% protein or less.....	31.15@31.50
55 to 75% protein.....	1.30@1.50
**Quoted under ceiling, del'd. mid-west point basis.	

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lmed).....	11.00
Hide trimmings (lmed).....	10.00
Sinews and pizzles (green, salted).....	1.00
Per ton	
Cattle jaws, skulls and knuckles.....	115.00
Pig skin scraps and trim, per lb.....	.74@.77

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy.....	370.00@38.00
light.....	70.00
Flat shins, heavy.....	65.00@70.00
light.....	60.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	53.00@57.00
Hoofs, house run, assorted.....	40.00
Junk bones	38.00
†Delivered Chicago.	

Animal Hair

	Per ton
Winter coll dried, per ton.....	35.00@37.00
Summer coll dried, per ton.....	35.00@37.00
Winter processed, lb.....	1.00
Winter processed, gray, lb.....	1.00
Cattle switches	4.00

BEEF • CATTLE • SHEEP

SAUSAGE CASINGS

ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor
Exporter • Importer

SAMI S. SVENDSEN

2252 W. 111th PLACE CHICAGO 43, ILLINOIS

HIDES AND SKINS

Domestic hide markets quiet, awaiting new buying permits scheduled for Jan. 29.—South American market moderately active.

Chicago

HIDES.—There was no activity apparent this week in the packer hide market, and none is expected until the next regular buying permits are released on Jan. 29, to be valid until Feb. 10. A few interim permits issued to upper leather tanners came to light late last week, these being issued to absorb some unsold offerings of small packer stock and light average country hides and to provide for the increased wettings asked of the tanners. Trading during the last active period pretty well absorbed the supply of packer hide offerings, and market is quotable at the full ceiling levels.

The small packer market, despite a fair increase in kill recently, is also quotable at the full maximum prices, as listed. This is the season of heavy slaughter in the country market, and it is probable that some country all-weights may be carried over next month, especially where the average weight is too heavy for upper leather tanners, but in view of the general broad demand there is little likelihood of obtaining country all-weights under the ceiling of 15c, flat, trimmed, or 14c untrimmed, f.o.b. shipping points; brands are quotable a cent less.

Federal inspected cattle slaughter at 32 centers picked up sharply for the week ended Jan. 13, with a total of 234,004 head reported, as against 179,453 for the previous holiday week; total for the same week a year ago was 221,181 head, as compared with 206,441 for the previous week.

The number of cattle on feed on Jan. 1 was about five percent larger than a year earlier, according to the Dept. of Agriculture. In the Corn Belt states the increase was six percent larger than a year earlier, being five percent below the record number on Jan. 1, 1943 but larger than in any other year. There was considerable alarm earlier for fear that these cattle would be marketed too early, due to the live price ceiling, but the \$18.00 per cwt. limit effective Jan. 29 until July 2 is expected to result in more normal marketing, with a consequent increase in the supply of packer heavy hides.

FOREIGN WET SALTED HIDES.—There has been a fair business reported this week in the South American market at unchanged prices for hides moving to England and the States, and also to buyers who act at times for both, but details as to the division of purchases are not available. A total of 14,000 light steers, 5,000 reject heavy and light steers, and about 15,000 standard steers of various descriptions were involved in the trading this week.

CALF AND KIPSKINS.—Packer and city calf and kipskins are quotable at full ceiling prices, with the market well cleaned up during the trading two weeks back. Country calfskins were also in demand at the ceiling price but country kips were comparatively slow, although firmly held at full maximum price. However, the peak of production is probably over for the present.

SHEEPSKINS.—Trade in packer shearlings has slowed down, with production now limited; the regular shearing buyers are inactive at this season but a spotty demand from mouton or fur buyers holds the market strong on current light production. A part-car lot No. 1's was reported this week at \$2.00 and market quotable in range of \$1.75 @2.15 for No. 1's, \$1.10@1.25 for No. 2's, and 90@1.00 for No. 3's, the two lower grades being scarce. Pickled skins are quotable at \$7.75@8.00 per doz. packer production sheep and lamb skins, with producers usually sold ahead of production at full individual ceilings by grades. Packer wool pelts are quoted \$3.70@3.80 per cwt. liveweight basis, with recent sales of Jan. pelts credited this basis; Dec. pelts range \$3.40@3.50 per cwt., with some sales mentioned at the top figure.

HIDE DEALERS AND BROKERS

FORM A TRADE ASSOCIATION

Following an organization meeting on Monday, January 15, at 130 No. Wells st., Chicago, the National Hide Association has issued from its temporary address, 7 So. Dearborn st., Room 1034, Chicago 3, Ill., the following statement of its aims and plans:

The National Hide Association was enthusiastically organized at a meeting attended by most of the large operators in the trade on January 15, 1945. The urgent and permanent need for a trade organization to speak for and officially represent the collectors and sellers of this important commodity was recog-

nized by this action. A few of the objects of the organization are summarized as follows:

1.—To organize on a national basis all hide dealers and hide brokers for the purpose of exchanging opinions and unifying for action to speak for and represent the industry before government bodies and any organization.

2.—To disseminate and distribute useful and necessary information to its members for their mutual benefit.

3.—To stimulate and maintain cordial and beneficial relations among its members, and hide producers, tanners and related industries.

The organization proposes to employ as full time executive director, Thos. F. Ryan, who will have permanent quarters and personnel assistance, so that the results of their work will be well established and continue to be of great benefit and advantage to its members long after the end of the war.

The yearly dues have been determined in accordance with the members' minimum car volume as follows:

5 cars or less per year.....	\$ 50.00
Over 5 cars and up to 25 cars per year.....	100.00
Over 25 cars and up to 75 cars per year.....	200.00
Over 75 cars per year.....	300.00

The following persons constitute the membership committee: A. B. Reed, Joplin, Mo.; Sol Marx, Louisville, Ky.; Clarence Iden, Las Vegas, N. Mex.; Morris Sklut, Winston-Salem, N. Car.; Emil Feld, Milwaukee, Wis.; Abe Drasin, Grand Rapids, Mich.; Leslie Lyon, Kansas City, Mo.; Samuel Hodges, Boston, Mass., and chairman, Jack Weiller, St. Louis, Mo.

We invite you to join our group, and by so doing assist us in building up the recognition and prestige which the hide trade deserves.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 13, 1945, were 6,825,000 lbs.; previous week 6,083,000 lbs.; same week last year, 4,757,000 lbs.

Shipments of hides from Chicago for week ended January 13, 1945, were 4,850,000 lbs.; previous week, 3,921,000 lbs.; same week last year, 3,922,000.



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Jan. 1 Storage Stocks

(Continued from page 42.)

for beef made necessary some reduction in storage stocks. January 1 holdings, at 108,324,000 lbs., compared with 114,589,000 lbs. a month earlier and a five-year average of 134,646,000 lbs.

The table this month lists several new items. Sausage room products includes summer, bologna and all trade name sausage, cured frankfurters, loaves, and sometimes pickled and smoked tongues.

The canned meat and meat products total includes corned beef and pork, pork luncheon meat, beef and pork loaves, tushonka, chopped ham, potted meats, liver and other spreads and meat food in gravy. Occasionally other unclassified products are included in either of these two classifications.

Lamb and mutton holdings, at 20,068,000 lbs., compared with 18,874,000 lbs. a month earlier and a five-year average of 17,170,000 lbs. Veal stocks were 8,006,000 lbs. against 7,537,000 lbs. on December 1. Storage stocks of offal at 37,730,000 lbs. were up slightly from a month earlier when 34,672,000 lbs. was held. Holdings a year ago, which included veal, and some of the items now included in sausage room products and canned meat and meat products, were 104,862,000 lbs.

Lard holdings on January 1 showed an increase for the first time in several months. Holdings were 100,442,000 lbs. against 90,536,000 lbs. a month earlier and a five-year average of 179,162,000 lbs. Only three January 1 figures since 1933 have been smaller.

COMPARATIVE STORAGE STOCKS

	Jan. 1, '45, lbs.	Dec. 1, '44, lbs.	5-yr. avg. lbs.
Beef:			
Frozen	98,000,000	103,140,000	118,915,000
In cure, cured and smoked	10,234,000	11,440,000	15,731,000
Total beef	108,324,000	114,580,000	134,646,000
Pork:			
Frozen	134,935,000	106,534,000	216,686,000
Dry salt, in cure, cured	76,003,000	60,130,000	90,447,000
Other, in cure, cured and smoked	162,267,000	151,391,000	222,645,000
Total pork	373,205,000	318,055,000	519,778,000
Govt. holdings ¹	55,429,000	59,524,000
Sausage and sausage room products	15,720,000	14,296,000
Lamb and mutton:			
Frozen	20,068,000	18,874,000	17,170,000
Veal:			
Frozen	8,006,000	7,537,000
Canned meats and canned meat products	18,668,000	18,934,000
All edible offal:			
.....	37,730,000	34,672,000	104,862,000
Total meats ²	581,721,000	526,957,000	776,456,000
Lard and rendered pork fat	100,442,000	90,536,000	179,162,000
Government holdings³	45,705,000	50,010,000

¹Preliminary. ²Trimmed heretofore included with miscellaneous, now included with appropriate meat item. ³Government Holdings are included in the totals and consist of reported stocks held by D.P.M.A., W.F.A., the armed services and other Government agencies. In addition to stocks reported above, the armed services held some stocks in space owned and operated by them on which figures are not available for publication. ⁴Sausage room products and canned meats were not included in the "total meats" for the 5-yr. av. and a year ago.



TASTY BEEF ON THE HOOF AT CORNELIUS PLANT

Cornelius Packing Co., Los Angeles, which has processed approximately 1,000 steers during recent weeks from the Gill Feed Lots at Madera, Calif., submits this photograph of a typical pen of Gill-fed steers as evidence of their high quality. Policy of the Gill lots is to bring the steers up to Good grade and market them immediately, although some of them grade Choice. Inset (NP photo) shows S. Paul Cornelius, president of the packing concern, at left, with Harold L. Cornelius, plant manager.

CHICAGO PROVISION STOCKS

Mid-month lard holdings in Chicago showed about a 1,000,000-lb. loss during the first half of January with stocks dropping to 15,487,760 lbs., compared with 16,524,583 lbs. at the end of last month. Holdings a year earlier totaled 28,793,892 lbs.

D. S. belly holdings were also smaller on January 15. All D. S. bellies totaled 7,809,170 lbs. against 8,306,278 lbs. at the end of December and 10,870,212 lbs. a year ago.

	Jan. 15, '45, lbs.	Dec. 31, '44, lbs.	Jan. 15, '44, lbs.
P.S. lard (a)	2,231,864	2,153,582	13,077,300
P.S. lard (b)	57,696	479,600
Other lard	13,168,200	13,891,401	15,716,592
Total lard	15,487,760	16,524,583	28,793,892
D.S. cl. bellies (contract)	192,000	228,800	1,827,100
D.S. cl. bellies (other)	7,617,170	8,077,478	9,043,112
Total D.S. cl. bellies	7,809,170	8,306,278	10,870,212
D.S. rib bellies
(a) Made since Oct. 1, 1944. (b) Made prior to Oct. 1, 1944.			

Canada to Maintain Heavy Pork Exports

MONTREAL.—Canada, which supplies 62 per cent of the British bacon, and which shipped "record quantities" of pork products to Britain last year, is taking steps to maintain the volume and quality of such shipments.

The Agriculture Department has announced that the product of all Grade A hogs and a "considerable part" of Grade B1 hogs turned out by inspected abattoirs will be requisitioned by the Canadian Meat Board for export to Britain. However, the percentage of B1 hogs

earmarked for export will be varied from time to time to leave approximately normal supplies of pork for distribution in Canada.

The department said that meat supplies produced in Australia and New Zealand will be drawn upon "very heavily" to supply forces of the United Nations in the Pacific area, and though supplies from the Argentine will still be substantial the reduced output of North America will mean an over-all meat shortage for allied countries. Reduction in hog numbers in the U. S. will be substantially greater than in Canada.

Canada shipped Britain "record quantities" of beef and pork products in 1944, with bacon purchased under the current agreement totaling 696,000,000 lbs., or approximately 5,800,000 hogs, compared with shipments aggregating 675,000,000 lbs. under the previous contract.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand January 1, 1945:

	Jan. 1, 1945 M lbs.	Jan. 1, 1944 M lbs.	5 yr. av. 1939-44 M lbs.
Butter, creamery	60,529	154,377	73,390
Cheese, American	133,493	150,709	137,538
Cheese, Swiss, incl. block	706	1,561	4,365
Cheese, brick & Munster	263	188	111
Cheese, all other varieties	10,308	23,049	16,800
Eggs, shell cases	410	675	530
Eggs, frozen	166,584	162,270	163,377
Eggs, dried	107,134
Eggs, case equil. sh. & fro. & dried	15,072	7,090

¹81% of the holdings of frozen eggs were classified as follows: white, 15%, yolks, 10% and mixed, 75%.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Jan. 19, '45	Prev. week	Cor. week, 1944
Ry. nat. str.	@15 1/4	@15 1/4	@15 1/4
Ry. Tex. str.	@14 1/4	@14 1/4	@14 1/4
Ry. butt.	@14 1/4	@14 1/4	@14 1/4
brnd'd str.	@14 1/4	@14 1/4	@14 1/4
Ry. Cal. str.	@14	@14	@14
Ex-light Tex.	@15	@15	@15
str.	@14 1/4	@14 1/4	@14 1/4
brnd'd cows	@15 1/4	@15 1/4	@15 1/4
Ry. nat. cows	@15 1/4	@15 1/4	@15 1/4
La. nat. cows	@15 1/4	@15 1/4	@15 1/4
Nat. bulls	@12	@12	@12
brnd'd bulls	@11	@11	@11
Califskins	23 1/4 @27	23 1/4 @27	23 1/4 @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17 1/2	@17 1/2	@17 1/2
Stunks, reg.	@11.10	@11.10	@11.10
Stunks, bris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11 1/4	@11 1/4	@11 1/4
brnd'd bulls	@10 1/2	@10 1/2	@10 1/2
Califskins	20 1/4 @23	20 1/4 @23	20 1/4 @23
Kips, nat.	@18	@18	@18
Stunks, reg.	@11.10	@11.10	@11.10
Stunks, bris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Ry. steers	@15	@15	@15
Ry. cows	@15	@15	@15
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/4	@11 1/4	@11 1/4
Califskins	16 @18	16 @18	16 @18
Kipskins	@16	@16	@16
Horshides	6.50 @8.00	6.50 @8.00	6.50 @8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Px. shearings	1.75 @2.15	1.75 @2.15	@1.60
Dry pelts	.25 @26	24 1/4 @25 1/4	27 1/4 @28

RAIL MOVEMENT SLOWED

West to east movement of meat and livestock has not been improved by railroad congestion and snow-blocked facilities in Ohio, New York state, upper Pennsylvania and Indiana and the situation may intensify the temporary shortages of meat in some eastern centers. While neither the ODT nor the Association of American Railroads issued any formal order this week, it is understood that carriers are temporarily placing cars for commercial loading only for war materials and fuel where the movement is through the congested areas.

DROUGHT FATAL TO SHEEP

Drought in the southern and western areas of New South Wales, Australia, is reported to have been responsible for the death of 3 1/2 million sheep last year.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Only routine trading in small lots was reported in the provision market. Most processors have hardly enough product for their own use for hog cutting is far under a year ago. A lard set-aside order was issued today. Details will be found elsewhere in this issue.

Cottonseed Oil

Jan. unq.; Mar. 14.20b; May 14.31b; July 14.00b@14.31ax; Sept. 14.00ax@14.31b; Oct. 13.60ax@14.00b; Dec. 13.50ax. Quiet, no sales.

CCC Purchases and Announcements

NOTICE.—The CCC has notified packers that in addition to the alternate coverings recently approved for use on hog sides, it is now permissible to use burlap of 7 1/2 oz. weight or better, in tubular form. A quantity of burlap has been set aside for this purpose and can be used in lieu of the stockinette bags, osnaburg and cotton sheet tubing specified. When the burlap is used, however, it is mandatory that a sheet of crinkled paper first be placed over the hog side before the burlap tubing is applied.

LOIN SET-ASIDE INCREASED

The War Food Administration has issued Amendment 5 to WFO 75.1 to increase the percentage set-aside requirement for pork loins. Beginning January 21, packers operating under federal inspection will be required to set aside loins at the rate of 4.5 per cent of the live weight of each week's slaughter of hogs instead of the 3.5 per cent rate now in force.

WFA explained that the increase is

necessary to meet requirements of the armed forces, other war services and lend-lease.

Holmes Says Subsidies Should Be Paid Direct

Discussing the new cattle price directive which becomes effective January 29, John Holmes, president of Swift & Company, told the firm's shareholders at their annual meeting this week that "we have repeatedly protested against the practice of paying subsidies through us for the benefit of someone else."

Mr. Holmes declared that if the government finds it necessary to subsidize the cattle producer, the subsidy money should be paid direct to the producer.

The Swift president told shareholders that filling the government's huge order for meat leaves the remaining supply far short of satisfying civilian demand.

"In normal times, practically all meat produced is available for general civilian consumption," Mr. Holmes pointed out. "Few people realize that there is now taken away from civilian consumption for use by the government very large quantities of the beef, pork, lamb and veal processed by meat packers operating under federal inspection."

"For example, of our present total production government orders call for approximately 45 per cent of the beef, 50 per cent of the pork, and almost 40 per cent of our better grades of both lamb and veal."

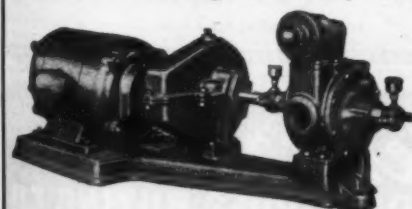
WFO 75.1 IS AMENDED

WFO 75.1 has been amended by adding a conversion factor of 2.28 for canned beef and gravy to the table set forth under "Beef" in paragraph (p) (2). Amendment 6 to WFO 75.1 became effective January 7.

Watch Classified page for bargains.

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Write for Bulletin No. 304—Facts about Rotary Pumps

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LIVESTOCK MARKETS *Weekly Review*

Weekly Meat Output Gains But Still Under Last Year

Total meat production in federally inspected plants for the week ended January 13, estimated by the War Meat Board at 379,000,000 lbs., showed a gain of 29 per cent over the 294,000,000 lbs. produced in the preceding holiday week, but was 16 per cent under the estimated 450,000,000-lb. output for the corresponding week a year earlier.

The Board's estimate of inspected cattle slaughter for last week was 304,000 head compared with 231,000 for the preceding week and 283,000 for the corresponding week of 1944. The indicated dressed weight of this cattle slaughter was 140,000,000 lbs. against 106,000,000 lbs. in the preceding week and 144,000,000 lbs. a year earlier. The average dressed weight of cattle was about 50 lbs. heavier in early January, 1944 than at present.

The estimated slaughter of calves in inspected plants for the week ended January 13 amounted to 135,000 head. This compares with 103,000 for the preceding week and 114,000 for the corresponding week a year earlier. Last week's production of veal amounted to 14,000,000 lbs., 3,000,000 lbs. more than in the preceding week, and 2,000,000 lbs. more than in 1944.

Inspected sheep and lamb slaughter last week, according to the Board's estimate, was 475,000 head, or approximately 100,000 more than in the preceding week, but 25,000 less than in 1944. The indicated output of lamb and mutton for these weeks was 20,000,000 lbs., 16,000,000 lbs. and 21,000,000 lbs.

Inspected hog slaughter in the week ended January 13 increased to about the level prevailing during early December. The indicated slaughter for the week was 1,436,000 head, up 269,000 from the preceding week but 488,000 fewer than in the second week of Janu-

ary last year. Last week's production of pork (excluding lard) was estimated at 205,000,000 lbs. against 161,000,000 the preceding week and 273,000,000 lbs. a year ago.

WFA ANNOUNCES FINAL 1945 LIVESTOCK GOALS

Final 1945 spring pig crop goals recommended by the War Food Administration this week call for the farrowing of 9,429,000 sows compared with the 8,522,000 which farmers have indicated they intend to farrow this spring (fall pig crop report) and the 9,187,000 farrowing in 1944 and the 12,136,000 farrowing in 1943. WFA estimates that its goal would result in a spring crop totaling 57,000,000 pigs against the 55,925,000 saved in the spring of 1944.

WFA also suggested that cattle numbers be reduced to 76,721,000 head on December 31, 1945 compared with 79,800,000 head on the closing day of 1944. Beef cattle on farms should be reduced to 36,900,000 head by January 1, 1946 compared with 39,200,000 estimated to be on farms on January 1, 1945. WFA also recommended that cattle and calf slaughter for 1945 total 35,000,000 head compared with 33,900,000 in 1944.

Sheep and lamb numbers should be held about stationary, the food agency indicated, setting a goal of 49,987,000 head for sheep and lambs on farms on December 31, 1945 compared with 50,000,000 on farms on December 31, 1944.

ORDERS YARDS CLEAN UP

Orders for a general cleanup of "extremely insanitary" stockyards to remove sources of animal diseases and produce more food for war needs were announced by Elliott Robertson, Kentucky agriculture commissioner.

In letters to the department's field agents, he declared that "inagrant violation of our rules and regulations," there are "extremely insanitary conditions existing in the stockyards throughout the state."

Lambs on Feed Jan. 1 Show a Slight Increase

The estimated number of sheep and lambs on feed for market on January 1, 1945, was about 1½ per cent larger than the number on feed a year earlier, the Department of Agriculture reports. The estimated number on feed January 1 this year was 6,630,000 head, compared with the revised estimate of 6,537,000 head in 1944, the record number of 6,979,000 in 1943 and the 10 year (1932-41) average of 5,849,000.

For the 11 Corn Belt states the number on feed this year is estimated at 4,108,000 head, an increase of 141,000 head or about 4 per cent more than a year earlier. Compared with the record number on January 1, 1943, the number this year is down about 220,000 head, but with the exception of that year it is the largest on record. The large number in this area this year is a result of the very large number in Kansas, estimated at 900,000 head—mostly in wheat pastures. Of the other ten states, numbers are down in six, up in one and unchanged in three.

The estimated number on feed in states outside the Corn Belt is 2,522,000 head, compared with 2,570,000 head a year earlier, a decrease of about 2 per cent. For the 11 western states as a whole the number on feed this year is down about 100,000 head, or about 1 per cent.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, January 18, 1945, reported by Office of Marketing Services, War Food Administration:

Quotations based on hard hogs: Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:					
120-140 lbs.	13.25-14.25	12.70-13.85	14.15-14.45	13.85-14.25	14.00-14.25
140-160 lbs.	14.00-14.65	13.70-14.50	14.35-14.45	14.15-14.50	14.25-14.45
160-180 lbs.	14.50-14.75	14.40-14.70	14.45 only	14.50 only	14.45 only
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
300-330 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.45 only
330-360 lbs.	14.75 only	14.15-14.50	14.45 only	14.50 only	14.45 only

Medium:					
160-220 lbs.	13.50-14.50	13.50-14.50	14.00-14.45	13.85-14.40	14.00-14.25

ROWS:

Good and Choice:					
270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
360-400 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Good:					
400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only
450-550 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.70 only

Medium:					
250-350 lbs.	12.75-13.75	13.25-13.85	13.50-13.70	13.50-13.75	13.25-13.50

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:					
700-900 lbs.	16.00-17.00	15.00-16.25	14.75-16.25	14.75-16.25	15.00-16.25
900-1100 lbs.	16.00-17.75	15.25-16.25	15.00-16.50	15.25-16.50	15.25-16.50
1100-1300 lbs.	16.25-17.75	15.50-16.50	15.25-16.50	15.25-16.50	15.25-16.50
1300-1500 lbs.	16.25-17.50	15.50-16.50	15.25-16.50	15.25-16.50	15.25-16.50

STEERS, Good:					
700-900 lbs.	14.25-16.00	13.50-15.25	13.00-15.00	13.25-15.00	13.75-15.25
900-1100 lbs.	14.50-16.00	13.50-15.25	13.25-15.25	13.50-15.25	13.75-15.25
1100-1300 lbs.	14.50-16.25	13.75-15.50	13.50-15.25	13.75-15.25	13.75-15.25
1300-1500 lbs.	14.50-16.25	13.75-15.50	13.50-15.25	13.75-15.25	13.75-15.25

STEERS, Medium:					
700-1100 lbs.	11.00-14.50	11.50-13.50	10.25-13.25	11.00-13.75	10.75-13.75
1100-1300 lbs.	11.75-14.50	11.50-13.75	11.25-13.25	11.25-13.75	10.75-13.75

STEERS, Common:					
700-1100 lbs.	10.00-11.75	9.50-11.50	9.25-10.75	9.50-11.25	8.25-10.75

HEIFERS, Choice:					
600-800 lbs.	14.50-15.50	14.50-15.50	14.25-15.25	14.00-15.50	14.75-16.00
800-1000 lbs.	14.75-15.75	14.50-15.75	14.25-15.50	14.00-15.75	14.75-16.00

HEIFERS, Good:					
600-800 lbs.	13.50-14.50	13.00-14.50	12.00-14.25	12.50-14.00	13.00-14.75
800-1000 lbs.	13.75-14.75	13.25-14.75	12.25-14.25	12.75-14.00	13.00-14.75

HEIFERS, Medium:					
500-600 lbs.	10.50-13.50	10.50-13.25	9.50-12.00	10.00-12.75	10.25-13.00

HEIFERS, Common:					
500-600 lbs.	8.50-10.50	8.50-10.50	7.75-9.50	8.25-10.00	7.75-10.25

COWS, All Weights:					
Good	13.75-15.00	11.25-13.50	11.50-13.00	11.75-13.25	10.50-13.00
Medium	11.00-13.75	9.50-11.25	10.00-11.50	9.75-11.75	8.75-10.50
Canner	7.25-11.00	7.00-9.50	6.75-10.00	7.25-9.75	6.75-8.75
Canner	6.50-7.25	5.50-7.00	5.75-6.75	6.00-7.25	6.00-6.75

BULLS, Tigs. Excel., All Weights:					
Beef, good	13.00-14.25	12.50-13.25	12.00-13.25	11.75-13.00	11.75-13.25
Ramsage, good	12.50-13.50	11.00-12.75	11.50-12.25	11.25-12.00	11.00-12.00
Ramsage, med.	11.00-12.50	10.00-11.00	10.00-11.50	10.00-11.25	10.00-11.00
Ramsage, cut. & com.	9.00-11.00	8.00-10.00	8.25-10.00	7.75-10.00	7.75-10.00

VEALERS:					
Good & choice	14.50-15.50	13.75-15.00	12.50-14.50	12.50-14.00	13.00-14.50
Common & med.	8.25-14.50	10.50-13.75	8.50-12.50	8.50-12.50	8.00-13.00
Cull	7.25-8.25	6.00-10.50	7.00-8.50	6.00-8.50	5.50-8.00

CALVES:					
Good & choice	11.75-13.00	12.00-13.75	10.50-13.50	12.00-14.00
Common & med.	8.50-11.75	8.00-12.00	7.50-10.50	8.00-12.00
Cull	7.50-8.50	6.00-8.00	6.50-7.50	6.00-8.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice	15.25-15.50	15.00-15.75	14.50-15.00	14.75-15.25	14.75-15.00
Medium & good	13.75-15.00	13.25-14.75	12.50-14.25	13.50-14.50	12.25-14.50
Common	11.50-13.00	10.00-12.75	10.50-12.00	11.50-13.25	10.00-12.00

TIG. WETHERS:					
Good & choice	13.00-13.50	12.50-13.25	12.50-13.25	12.25-13.25	12.00-13.25
Medium & good	11.75-12.75	11.00-12.25	11.00-12.25	10.75-12.00	10.50-11.75

EWES:					
Good & choice	7.50-8.00	6.25-7.00	7.00-7.65	7.25-7.75	7.00-7.75
Common & med.	6.00-7.50	4.50-6.00	5.50-7.00	5.50-6.75	5.00-6.75

Quotations on woolled stock based on animals of current seasonal market weights and wool growth.
Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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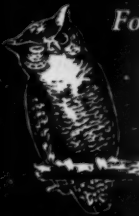


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PORK - BEEF - VEAL - LAMB

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CHICAGO



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CANNING MACHINERY

FOR
FRUITS • VEGETABLES • FISH • ETC.

DEHYDRATING EQUIPMENT

A. K. ROBINS & CO. INC. BALTIMORE, MD.

WRITE FOR CATALOGUE

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, Jan. 13, 1945, as reported to THE NATIONAL PROVISIONER.

CHICAGO

Armour, 7,865 hogs; Swift, 3,975 hogs; Wilson, 5,173 hogs; Western, 2,520 hogs; Agar, 3,369 hogs; Shippers, 12,598 hogs; Others, 40,904 hogs.

Total: 28,552 cattle; 4,817 calves; 81,404 hogs; 32,907 sheep.

KANSAS CITY

Armour ... 4,517 468 3,042 12,015
Cudahy ... 3,655 1,369 1,701 7,313
Swift ... 2,595 1,498 5,625 13,032
Wilson ... 3,597 333 1,864 5,538
Campbell
Soup ... 2,257
Others ... 12,359 507 1,819 848

Total ... 28,980 4,240 14,051 38,766

OMAHA

Armour ... 8,014 11,174 12,107
Cudahy ... 5,753 6,278 10,527
Swift ... 5,298 10,249 12,820
Holler ... 2,595 6,732 2,587
Independent ... 2,153
Others ... 15,396

Cattle and calves: Kroger, 1,217; Nebr. Beef, 600; Eagle, 29; Greater Omaha, 190; Hoffman, 109; Rothschild, 367; Roth, 186; South Omaha, 1,090; Merchant's Packing, 39.

Total: 25,457 cattle and calves; 52,002 hogs and 38,041 sheep.

E. ST. LOUIS

Armour ... 2,731 2,280 8,182 3,924
Swift ... 3,254 1,591 6,201 3,752
Holler ... 2,250 7,262 852
Heil ... 2,683
Krey ... 715
Laclede ... 3,255
Sleloff ... 1,005
Others ... 4,943 161 3,294 1,131
Shippers ... 2,326 23,343 308

Total ... 19,205 6,367 55,940 9,997

ST. JOSEPH

Swift ... 3,821 570 9,433 11,228
Armour ... 4,041 723 8,409 6,382
Others ... 3,468 208 1,601

Total ... 11,325 1,501 19,443 17,610
Not including 5,695 hogs and 2,382 sheep bought direct.

SIOUX CITY

Cudahy ... 3,621 311 14,890 8,907
Armour ... 3,932 54 15,223 7,985
Swift ... 2,510 174 6,845 6,806
Others ... 453 12
Shippers ... 7,232 4,303 905

Total ... 19,053 539 40,773 24,003

WICHITA

Cudahy ... 1,656 511 2,350 3,528
Guggenheim 785
Dunn ... 195 66
Dold ... 99 941
Sunflower ... 30 251
Pioneer ... 44
Others ... 3,138 1,118 182

Total ... 5,947 511 4,766 3,710

OKLAHOMA CITY

Armour ... 3,370 842 1,678 2,111
Wilson ... 3,313 1,147 1,626 1,880
Others ... 348 1 779

Total ... 7,021 1,990 4,083 3,961
Not including 998 cattle, 12,658 hogs and 269 sheep bought direct.

CINCINNATI

Gall's ... 893 5,325 400
Kahn's ... 14 406
Lorey ... 14 2,777
Meyer ... 266 83
Schroth ... 6 4,071
Stegner ... 302 146
Others ... 1,952 730 1,024 67
Shippers ... 99 485 2,174 496

Total ... 3,582 1,444 15,776 963
Not including 2,011 cattle, 57 calves and 2,280 hogs bought direct.

FORT WORTH

Armour ... 2,163 2,296 3,405 3,950
Swift ... 1,960 2,509 3,573 10,804
Blue
Bonnet ... 308 7 157
City ... 510 155 313
Rosenthal ... 250 219 171

Total ... 5,230 5,288 7,621 20,000

DENVER

Armour ... 1,232 264 5,076 3,700
Swift ... 1,586 353 6,659 1,841
Cudahy ... 851 144 5,088
Others ... 2,745 130 2,362

Total ... 6,367 920 20,370 14,330

ST. PAUL

Armour ... 2,337 2,640 20,120 1,560
Cudahy ... 1,130 1,608
Swift ... 4,061 5,740 28,541 10,504
Others ... 7,500 1,940

Total ... 15,628 11,988 48,080 23,721

TOTAL PACKER PURCHASES

	Week ended Jan. 13	Prev. week	Cur. week
Cattle	175,287	149,568	177,095
Hogs	394,900	327,494	618,980
Sheep	226,023	183,997	217,093

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 12...	2,274	559	18,443	8,094
Jan. 13...	351	35	6,659	1,841
Jan. 15...	10,087	712	18,465	16,000
Jan. 16...	9,901	1,055	15,932	1,000
Jan. 17...	14,000	800	26,000	2,300
Jan. 18...	5,500	1,000	23,000	1,500

*Wk. so far... 45,487 3,567 86,401 46,439

Wk. ago... 50,242 4,363 114,088 45,957

1944 ... 44,061 3,602 187,280 27,467

1943 ... 37,194 1,297 70,698 28,097

*Including 539 cattle, 20 calves, 32,068 hogs and 8,646 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Jan. 12...	1,998	45	4,603	2,110
Jan. 13...	827	45	290	50
Jan. 15...	4,692	162	2,157	8,300
Jan. 16...	4,075	293	3,783	700
Jan. 17...	4,888	148	8,040	1,800
Jan. 18...	2,000	100	2,000	2,000

Wk. so far... 15,555 613 11,965 3,402

Wk. ago... 17,765 802 8,318 12,500

1944 ... 15,283 676 13,148 6,170

1943 ... 14,720 311 17,090 3,600

JAN. AND YEAR MOVEMENT

RECEIPTS

	1945	1944
Cattle	142,269	122,660
Calves	12,849	11,330
Hogs	341,704	435,000
Sheep	140,792	117,302

SHIPMENTS

	1945	1944
Cattle	51,461	44,273
Hogs	38,457	31,207
Sheep	35,715	14,777

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers

ended Thursday, Jan. 12:

	Week ended Jan. 13	Prev. week	Cur. week
Packers' purch.	52,357	68,565	68,565
Shippers' purch.	16,543	12,000	12,000
Total	68,900	80,565	80,565

PACIFIC COAST LIVESTOCK

Receipts for five days ended January 12:

	Cattle	Calves	Hogs	Sheep
Los Ang.	8,677	1,601	2,021	80
San Fran.	1,120	70	2,000	1,000
Portland	2,675	640	2,800	1,000

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending Jan. 13, 1945.

CATTLE

	Week ended Jan. 13	Prev. week Jan. 6	Cor. week 1944
Chicago	28,552	22,976	30,684
Kansas City	21,444	16,969	21,856
Omaha	25,086	18,074	20,877
East St. Louis	13,184	11,979	15,792
St. Joseph	10,416	8,547	11,153
St. Louis	9,912	8,720	12,683
Wichita	4,045	3,414	4,461
Philadelphia	2,172	2,024	2,447
Indianapolis	2,451	2,030	2,749
New York & Jersey City	11,851	9,096	10,429
Omaha City	10,019	10,251	5,246
Cincinnati	4,805	7,647	10,099
Denver	7,344	5,476	7,264
St. Paul	14,063	10,950	17,287
Milwaukee	3,505	3,132	3,508
Total	108,910	141,315	174,515

*Cattle and calves.

HOGS

Chicago	142,870	113,400	175,590
Kansas City	61,130	49,982	100,723
Omaha	68,715	59,325	99,378
East St. Louis	30,728	27,142	124,885
St. Joseph	23,792	22,769	33,629
St. Louis	50,152	40,646	68,613
Wichita	3,648	4,631	12,891
Philadelphia	15,311	10,638	16,113
Indianapolis	28,791	19,014	25,551
New York & Jersey City	57,294	37,942	66,802
Omaha City	16,714	13,279	24,309
Cincinnati	15,139	26,252	42,362
Denver	20,490	15,531	18,063
St. Paul	45,690	41,351	51,673
Milwaukee	7,247	6,083	10,057
Total	630,701	544,515	930,069

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	32,307	24,602	28,900
Kansas City	37,721	33,158	29,771
Omaha	41,130	29,674	47,045
East St. Louis	9,689	7,422	13,176
St. Joseph	20,462	15,002	18,352
St. Louis	23,753	16,821	31,344
Wichita	2,528	2,321	1,764
Philadelphia	2,400	2,963	2,646
Indianapolis	3,406	1,968	2,875
New York & Jersey City	53,718	47,955	66,302
Omaha City	4,200	3,335	400
Cincinnati	594	1,262	996
Denver	13,014	8,990	13,564
St. Paul	21,721	18,978	32,376
Milwaukee	1,800	2,241	2,567
Total	269,503	217,372	291,698

*Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Jan. 15, 1945:

CATTLE:	
Steers, med. & gd.	\$16.00@16.50
Cows, com. & med.	11.50@13.50
Cows, cut. & com.	9.00@11.50
Cows, can. & cut.	7.00@9.00
Bulls, com. & med.	10.00@13.00

CALVES:	
Vealers, gd. & ch.	\$20.00@21.00
Vealers, com. & med.	10.00@15.00
Calves, med. & gd.	13.00@17.00
Calves, com. & med.	9.00@12.00

HOGS:	
Gd. & ch., 160-240 lb.	\$15.00
Stew	13.00

LAMBS:	
Lambs, gd. & ch.	\$15.50@16.00
Lambs, com.	10.25@10.50

Receipts of salable livestock at Jersey City and 41st st., New York market for week ending Jan. 17, 1945:

Cattle	Calves	Hogs	Sheep
Salable	1,738	1,984	611
Directs	9,551	11,361	24,833
Total	11,289	13,345	25,444

Previous week:	
Salable	1,280
Directs	749
Total	481
Salable	5,884
Directs	4,095
Total	9,979

*Including hogs at 31st street.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended January 13, were reported to be as follows:

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 13	290,000	586,000	336,000
Jan. 6	243,000	555,000	270,000
1944	281,000	875,000	319,000
1943	247,000	651,000	327,000
1942	245,000	684,000	288,000

AT 11 MARKETS,

WEEK ENDED:	Hogs
January 13	525,000
January 6	469,000
1944	735,000
1943	545,000
1942	555,000

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Jan. 13	212,000	458,000	269,000
Jan. 6	179,000	412,000	216,000
1944	207,000	659,000	243,000
1943	180,000	489,000	246,000
1942	177,000	499,000	212,000

CORN BELT DIRECT TRADING

(Reported by Office of Marketing Service, War Food Administration.)
Des Moines, Ia., January 18.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were 10 to 20c higher.

Hogs, good to choice:	
160-180 lb.	\$12.50@14.30
180-240 lb.	14.00@14.45
240-330 lb.	14.00@14.45
330-360 lb.	14.00@14.45

Receipts of hogs at Corn Belt markets for the week ended January 18.

	Same day last wk.
Jan. 12	50,000
Jan. 13	44,600
Jan. 15	44,600
Jan. 16	34,500
Jan. 17	55,500
Jan. 18	50,800

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand January 1, 1945, compared with stocks on the same date in 1944:

	Jan. 1, 1945	Jan. 1, 1944	Jan. 1, 1944 av.
Broilers	7,443	11,054	14,188
Fryers	15,440	16,353	20,657
Roasters	32,689	39,479	42,025
Fowls	88,376	45,717	68,729
Turkeys	72,392	47,032	36,638
Ducks	4,342	5,391	2,396
Miscellaneous	21,630	21,508	26,602
Unclassified	25,902	14,357	14,929

Total poultry: 268,214 201,701 226,161
Figures shown are subject to revision. Revised figures will appear in next month's report.

Watch the Classified Advertisements page for good men.

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Dairy-Brand
B.C. SALAMI



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ADDITION TO YOUR LINE

We can't deliver all the Hormel Dairy Brand Salami we'd like to... because Uncle Sam comes first. But limited quantities are available to build customer satisfaction with its distinctive taste appeal... delicious, even textured, properly smoked and spiced. Display it and you'll inspire those extra impulse buys that swell the day's volume... and profits. Full information if you write:

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AUSTIN, MINNESOTA

Superior Packing Co.

Price Quality Service



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St. Paul

DRESSED BEEF
BONELESS BEEF and VEAL

Carlots

Barrel Lots

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

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HUNTERIZED SMOKED AND CANNED HAM

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Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.

A. L. Thomas
Washington, D. C.

Local and
Western Shippers
Pittsburgh, Pa.



MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Service, WFA.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending January 13, 1945.	4,693	1,285	473
	Week previous	3,675	1,085	371
	Same week year ago	4,216	1,422	749
COWS, carcass	Week ending January 13, 1945.	2,596	1,085	1,366
	Week previous	2,066	2,308	1,392
	Same week year ago	2,208	1,800	1,437
BULLS, carcass	Week ending January 13, 1945.	142	32	159
	Week previous	339	31	205
	Same week year ago	460	46	52
VEAL, carcass	Week ending January 13, 1945.	5,932	775	198
	Week previous	6,809	291	374
	Same week year ago	6,997	883	1,004
LAMB, carcass	Week ending January 13, 1945.	25,726	7,188	11,738
	Week previous	20,243	6,045	10,664
	Same week year ago	29,628	10,840	12,805
MUTTON, carcass	Week ending January 13, 1945.	7,940	1,370	2,763
	Week previous	5,675	1,737	3,142
	Same week year ago	1,250	197	527
PORK CUTS, lbs.	Week ending January 13, 1945.	1,230,193	465,411	99,331
	Week previous	982,350	570,059	51,411
	Same week year ago	2,252,649	407,842	236,294
BEEF CUTS, lbs.	Week ending January 13, 1945.	239,505
	Week previous	97,121
	Same week year ago	185,806

LOCAL SLAUGHTERS

CATTLE, head	Week ending January 13, 1945.	11,944	2,172	...
	Week previous	9,146	2,024	...
	Same week year ago	10,476	2,447	...
CALVES, head	Week ending January 13, 1945.	7,749	1,150	...
	Week previous	5,046	2,013	...
	Same week year ago	9,559	2,109	...
HOGS, head	Week ending January 13, 1945.	57,194	15,311	...
	Week previous	38,017	10,638	...
	Same week year ago	69,289	16,113	...
SHEEP, head	Week ending January 13, 1945.	53,352	2,400	...
	Week previous	47,426	2,963	...
	Same week year ago	70,196	2,646	...

Country dressed product at New York totaled 4,718 veal, 198 hogs and 140 lambs. Previous week 4,655 veal, 59 hogs and 108 lambs in addition to that shown above.

WEEKLY INSPECTED KILL

There was a sharp increase in inspected slaughter of all classes of livestock at 32 centers for the week ended January 13 compared with a week earlier. Cattle and calf slaughter was also greater than a year earlier, but lamb and hog kill were lighter. Processing of hogs was about 25 per cent under a year ago.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City	11,851	7,722	57,294	3,770
Baltimore, Philadelphia	4,121	890	32,741	1,770
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,848	3,204	63,282	7,790
Chicago, Elburn	33,637	8,939	142,870	64,000
St. Paul-Wisconsin Group	24,390	32,245	148,825	20,000
St. Louis Area	15,551	9,788	80,729	12,000
Sioux City	9,912	1,039	50,152	20,700
Omaha	23,252	1,834	68,715	41,100
Kansas City	21,444	4,756	51,130	27,700
Iowa & So. Minn.	19,162	8,689	233,512	64,000
SOUTHEAST				
	6,636	4,042	40,341	...
SOUTH CENTRAL WEST				
	26,347	12,305	65,149	40,000
ROCKY MOUNTAIN				
	6,272	1,006	14,284	20,000
PACIFIC				
	18,591	2,750	24,593	30,700
Total	234,004	99,149	1,060,586	414,000
Total prev. week	179,453	77,496	892,296	332,000
Total last year	221,181	78,519	1,477,214	462,000

*Includes St. Paul, S. St. Paul and Newport, Minn.; Madison, Milwaukee, Green Bay, Wis. *Includes St. Louis Ntl. Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. *Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Texas. *Includes Birmingham, Dothan, Montgomery, Ala.; Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. *Includes S. St. Joseph, Mo.; Wichita, Kan.; Oklahoma City, Okla.; Ft. Worth, Texas. *Includes Denver, Colo., Ogden and Salt Lake, Utah. *Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Sheep
Week ended January 13	2,942	1,190	20,396
Last week	2,035	813	20,000
Last year	2,818	718	32,396

Packhouse Equipment built by ST. JOHN • TABLES • TRUCKS • TROLLEYS • GAMBRELS • HAND TOOLS • SPECIALTIES



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Round Nose CHARGING TRUCKS

- 36" PLAIN BEARING WOOD WHEELS
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Write for Descriptive Literature and Prices

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A NEW OPPORTUNITY exists in the dog food business... new pasteurized meat loaf type dog food already a proved success... keeps a year or more at ordinary cooler temperatures... no freezing required... exclusive process... formulas, plant installations, sales and advertising assistance, continuous consultation services supplied... flat fee and royalty basis.

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Position Wanted

SAUSAGE MAKER with 30 years' experience in the manufacturing of sausage, desires connection with B.A.I. or clean non-inspected plant in California or Oregon. W-10, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN HAVING wide acceptance in New York metropolitan area, seeks connection representing packer with full line of meat products. Excellent references. Compensation open. W-11, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N.Y.

PACKING HOUSE EXECUTIVE: Sales and production, 25 years' experience in all phases of the meat industry. Prefer Pacific coast. W-12, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAINTENANCE SUPERVISION of packing house requirements, covering better than 18 years, on equipment used in slaughtering, processing, poultry foods, fertilizers, miscellaneous detail. W-13, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N.Y.

PRODUCTION MANAGER: Wishes to make connection with reliable sausage manufacturing company. 20 years' experience in all phases of practical operations, sales control and cost analysis. New employed, married and draft exempt. W-14, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

KILLING FOREMAN: Beef or hog. Capable of acting as superintendent. Practical. A-1 references. W-15, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

SAUSAGE MAKER WANTED

Lengthy experience necessary. Must have good references of character and stability. New, medium sized plant located in Indiana, working conditions ideal. Willing to pay \$100.00 per week to person who can prove knowledge, experience and capability. This is an opportunity for a permanent position with even greater possibilities for one who takes pride in his product and the same it bears. Our employees are aware of this and all replies will be held in strict confidence. W-16, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PACKINGHOUSE REFRIGERATING ENGINEER: Good salary, plant in New York Area. Give full details in first letter. W-944, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

WANTED: Hog casing foreman. Large packer. Give full details in first letter. W-921, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Medium sized plant in central east. State age, experience and full particulars. W-927, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INDEPENDENT sausage manufacturer in Michigan wants a man to take charge of sausage production. Give details of past experience, age and salary expected. W-918, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Fork cutters and beef boners wanted. Modern plant, excellent working conditions. Permanent. Write E. C. Malo, Del Monte Meat Co., 303 S.E. Oak St., Portland, Oregon.

WANTED: Superintendent to take charge of beef and hog kill floor and cutting and rendering operations in small plant. Give full particulars as to age and past experience. Home Packing Co., 227 E. Summit St., Ann Arbor, Michigan.

WANTED: Superintendent by company operating medium sized packing house and ice plant. Must be thoroughly experienced in all packing house operations, including slaughtering, processing, sausage manufacturing and rendering. Must have the mechanical knowledge to supervise refrigeration, mechanical and maintenance work. W-926, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced slaughterhouse butchers. Excellent pay. Good working conditions in new plant just built. Post-war position. Marvelous opportunity for advancement. Write Walton Packing Company, 216 Walton Street, Syracuse, N. Y.

WANTED: Beef butchers and pork butchers. Top wages and steady work now and after the war. Modern plant in northeastern Ohio. W-2, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: In modern large meat packing plant, one architectural engineer, one mechanical engineer for general designing, and one mechanical engineer to be assistant power plant engineer. Three years' minimum experience. W-3, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equip. Wanted & For Sale

WANTED: Berrigan wet tankage press. Reply in detail giving size, age, condition and price. W-17, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: 1 Buffalo stuffer, 200 pounds. A-1 condition. Slotkowski Sausage Co., 2021 W. 18th St., Chicago 8, Ill.

Equipment for Sale

MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 10' dia. x 4'10" high; 2—4x8 and 4x9 Lard Rolls; 75 large wood tanks; rendering tanks; tankage dryers. 2—241 Meat grinders; 1—227 Buffalo Silent Cutter; 1—Creasy #163-Y Ice Breaker. Inspect our stock at 335 Doremus Ave., Newark, N. J. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

Hobart grinder, with 1/4 h.p. motor, including all accessories, in good condition. FS-7, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plant Wanted

WANTED: Plant suitable for manufacturing sausage. Chicago area. Equipped with coolers. Rent or buy. Give space and price. W-903, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Rendering plant preferably in middle west. Give details, condition, volume, equipment, etc. Will purchase. A-1 references. W-4, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GOVERNMENT INSPECTED meat canning plant with large freezer, railroad track siding, Chicago area, fully equipped to handle No. 1 cans up, 100,000 square feet. Kay's Kitchen, 119 W. Hubbard St., Chicago 10, Ill.

WANTED: B.A.I. plant, either to lease or buy, with capacity of about 200 cattle weekly. Within 1,000 miles range of New York City. W-18, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

Plant for Sale

MARKET BUILDING 30 x 70 for wholesale and retail sales, with adjoining sausage factory building 24 x 175, located in the heart of a large city in Texas. Factory fully equipped to manufacture sausage, ham, bacon, etc. with 3 coolers, one 10 x 15, the other two 15 x 25 each, ammonia refrigeration, ice machine. About 10 blocks from this plant is our slaughterhouse, with city inspection. This property is suitable for two partners. Will sell slaughterhouse and all equipment and lease the buildings. FS-19, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Slaughterers of
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Meat and Gravy

WHAT PRICE NUTRITION RESEARCH? The Lock-
erbie (Scotland) District Council, reports *Food Manufacture*
(British), recently received this letter from a Mr. G. Wilson:

"I write to ask if you would give permission to engrave
on the back of the stone Wilson in Dryfesdale cemetery
the following particulars:

"Farm fare: porridge and milk (skim) a.m. and p.m.;
eggs at Easter. No oranges, tomatoes and vitamins, etc.

"The object of this record is to show that folk can live
to a good old age without having food rich in vita-
mins. Ages: One over 90, four over 80, two over 70, two
over 80 still living."



Here's a good example of speedy wartime cooperation: Early
this week, an eastern manufacturer informed E. H. Oppen-
heimer, vice president, Oppenheimer Casing Co., New York, of
his immediate need for a supply of surgical sutures to be used in
connection with aircraft rescue equipment. A quick telephone
call to the West Coast brought "Bill" Burger, vice president of
the Star Tennis Gut division of Oppenheimer into the picture,
and the surgical gut was rushed east by plane, the whole pro-
cedure of filling and delivering the urgent order requiring less
than 24 hours.



The seller may be in the saddle now, but William Notis,
Philadelphia, a provisions and meat dealer in the Reading ter-
minal market, isn't taking any chances. He has posted the fol-
lowing notice at his place of business: "To our employees—1941,
the customer was always right; 1942-44, the customer was often
left; 1945, unless you make the customer right, we won't have a
customer left."



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

"Horse trading" some 40 years ago was not the hard-hearted
transaction we of a later generation have been led to believe.
At least, not in all instances. To substantiate this statement,
let us turn back to THE NATIONAL PROVISIONER of July 1, 1905,
which related the following incident: "Half a dozen local butch-
ers with a talent for 'hoss trades' met with sore disappointment
Tuesday. The auction sale of six superannuated fire department
horses had been advertised, and meat men flocked to the place
of sale expecting to get some splendid bargains. The animals,
though pronounced unfit for fire duty, were excellent specimens,
and would have looked well pulling a delivery wagon. The bid-
ding was lively, but in each instance the bidders were topped by
a quiet appearing man who seemed bound to get every one of
the animals. He turned out to be Nicholas Brady, son of An-
thony N. Brady, the street railway man and politician. Mr.
Brady is wealthy, also soft-hearted, and did not want the equine
fire heroes to have to work in their old age. So he bought them
and will send them to one of his farms to live in clover-fed idleness
for the rest of their days. The butchers will have to look
for less distinguished delivery horses."

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and equipment they manufacture and the services they render
are designed to help you do your work more efficiently, more
economically and to help you make better products which you
can merchandise more profitably. Their advertisements offer
opportunities to you which you should not overlook.

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